



Weingut Joh. Jos Prüm, Germany

2008 Vintage

Very refreshing, juicy, appealing wines with expressive aromas and flavours, a racy, vibrant acidity and a fine minerality.

Katharina Prüm

The family-run estate of Weingut Joh. Jos. Prüm (J.J. Prüm), is sublimely situated in the village of Wehlen, overlooking the Mosel river, with the family home looking up towards the revered *Sonnenuhr* (sundial) vineyard. This is a family business first and foremost, every generation adding to a reputation borne of enviable *terroir*. The family have been viticulturalists and winemakers since the 17th Century, and in 1911 a family division resulted in Johan-Josef Prüm setting up on his own. His great-granddaughter Katharina is the latest family member to secure its heritage, gradually taking over the reins from her father Manfred Prüm.

This estate is renowned for wines which balance stunning purity of fruit, a sense of place and extraordinary longevity. The growing season in their vineyards is exceptionally long, so that the warm days of a gently reclining summer ease into fresh nights, allowing Riesling grapes, precariously planted on the vertiginous bank of the Mosel, to ripen very slowly. The very individual growing conditions: the altitude, gradient, micro-climate and additional light reflected from the Mosel provide a wonderfully focused purity, minerality, finesse and a delicacy of fruit which have, over many decades, secured an enviable reputation.

These are challenging wines in that they are wonderfully tempting in youth yet they fully deserve many years of temperate evolution; there are nuances here which take time to reveal their charms. With age, these wines become multi-layered and complex, ever-youthful yet sophisticated, presenting nobility, breeding and elegance.

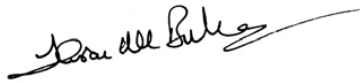
Corney & Barrow were extremely lucky to be offered our first allocation of J.J. Prüm wines in 2009, the result of a chance encounter between sales director Oliver Hartley and Katharina Prüm in Singapore, the previous year. The reputation of this fine estate had preceded it yet the Corney & Barrow team were nonetheless bowled over by the initial tasting. Every wine is so very true unto its origin, unique and wonderfully pure.

This collection from J.J. Prüm was selected for its variety, integrity, terrific ageing potential and exceptional value.

2008 Vintage Report

2008 is a very classical vintage with a highly pronounced minerality. The climate presented a long winter with a rather cool March and April, making for bud break at the end of April. Due to a lovely sunny May, with temperatures reaching 28°C, flowering was slightly early, though later than in 2007, finishing mid-June. Summer was temperate with neither too much nor too little humidity. September brought in cooler weather, slowing down the ripening process. The Mosel Valley generally harvests very late, with the Joh. Jos Prüm. estate amongst the very latest. In 2008, they began with a modest pre-selection on the 16th October, with the heart of the crop picked from late October until the 17th November. The majority of the harvest was of good Kabinett and Spätlese quality, with smaller quantities of Auslese. In mid-November, a very small amount of botrytised grapes were harvested in the Graacher Himmelreich vineyard, destined to become Gold Capsule. The 2008 wines are particularly classical in terms of minerality and character, with very attractive, finely-tuned aromatics.

With quantities of these wines being minute, please do respond as quickly as possible if you are interested in buying. We will offer the wines on a first come, first served basis.



Alison Buchanan
Associate Director, Buying
March, 2010

2008 Tasting Notes

Riesling Kabinett 2008

Corney & Barrow Score 17

The grapes here come from Wehlen vineyards, other than Sonnenuhr, with some from Badstube and upper parts of Graacher. Very pale, almost water white, with vague flashes of green-gold, this attempts to hide its lights under a bushel. The nose however is much more demonstrative, electric in its focus and precision, its balance between stone fruit and lychee – almost tropical – allied to crushed stone minerality – very pure. The palate echoes these aromatics, marrying intense, though elegant, fruit with perfectly pitched acidity. At 8.5% alcohol, this makes for a delectable light weekend luncheon wine or aperitif – very fine.

Recommended drinking from 2010 to 2015 plus

£130/case of 12, in bond UK

BERNKASTELER BADSTUBE

One of the finest vineyards under Katharina's gaze is the Bernkasteler Badstube. Here the vines cling onto less vertical angles and see more of the afternoon sun. The wines have a slightly less dense and electric character which is a little more flamboyant and willing in youth.



Bernkasteler Badstube vineyard
on the left of the Mosel

Bernkasteler Badstube Kabinett 2008

Corney & Barrow Score 17 plus

The **Bernkasteler Badstube** slopes are marginally less steep than other parts of the estate, their vines endowed with longer exposure to languid afternoon sun. The wines, as a result, are rather less modest in their charms, with floral and tropical notes offering enticement and intrigue in equal measure initially, opening out to reveal orchard fruit, white flowers and minerals. Shimmering white-gold, this treads a fine line between classically elegant and zany. With acidity impeccably balanced, this is very refined, with a protracted, perfumed finish. Once again, this is fashionably low in alcohol at just 8.5% –very attractive.

Recommended drinking from 2010 to 2017 plus

£165/case of 12, in bond UK

Bernkasteler Badstube Spätlese 2008

Corney & Barrow Score 18 plus

Bright and youthful in appearance, richly textured, this Bernkasteler Badstube is very taut – wonderfully controlled in youth. Restrained on attack, it nonetheless opens up mid-palate, throwing down the gauntlet to the Kabinett. At this infanticidal stage, it cannot be pronounced exuberant but there is certainly richness there, silk textured with a hint at burgeoning opulence, grounded by minerality. Hints of Williams pears come through and an overall balance between mineral depth, ripeness and refreshing acidity – tantalising and very fine. At only 8%, this is rather innocent, lighter than some beers.

Recommended drinking from 2012 to 2024 plus

£220/case of 12, in bond UK

WEHLENER SONNENUHR

The Wehlener Sonnenuhr vineyard plot is the pride of the family's stunning 22 hectare holding. The name literally means the Wehlen's sundial vineyard, which refers to a large sundial located at its centre. With just over 5 hectares of old, ungrafted vines, quantities are very much on the modest side, with the aim being to create wines of real quality, which paint the picture of the vintage, using the soil as canvas. The wines from this *Einzellage* (single vineyard plot) have true personality – they are discreet yet proud, wise wines with a terrific sabre of acidity. Their fine minerality and mouth-watering citrus and stone fruit, all focus on pin-point accuracy.



View of the Mosel from the
Wehlener Sonnenuhr vineyard

Wehlener Sonnenuhr Kabinett 2008

Corney & Barrow Score 18

Lustrous crystal lights to the fore, this is endearing from the outset. The nose is challenging in its complexity; white flowers and orchard fruit, lightly spiced, layered with a persistent, precise, crushed slate minerality. Incredibly poised and self-controlled on the nose, the palate is rather more gregarious, hinting at a very promising future. There are perfumed notes of floral intrigue and sherbet, yet this is still rather shy and retiring, very steely and mineral. A chrysalis, yearning for transformation, this will make people smile given a little time. Subtleties borne of a long vine-ripened maturation take time to reveal their charms and deserve it – a stunning refreshingly light wine at only 8.0%.

Recommended drinking from 2012 to 2017 plus

£180/case of 12, in bond UK

Wehlener Sonnenuhr Spätlese 2008

Corney & Barrow Score 18 plus

This, highly-revered, single vintage plot, is the venerable star of the family holdings, the eponymous sundial vineyard – just 5 hectares of old, ungrafted vines. Quality is the watchword here with quantities very restricted. This is quintessential Mosel, intensely mineral and very, very fine. Shy and retiring with a pale white-gold hue, this offers a leesy grape and crushed stone minerality on the nose. The palate is similar but more gregarious, hinting at white flowers and orchard fruit laced with cream, all dominated by minerals. Tear-jerking purity is revealed in the balance of finely-honed fruit and impeccable acidity. Very lovely in youth, this will make relatively old bones – only 7.5%.

Recommended drinking from 2012 to 2026 plus

£240/case of 12, in bond UK

Wehlener Sonnenuhr Auslese 2008

Corney & Barrow Score 18 to 19

Very pale yellow gold in colour; this is deceptively accessible with a sherbet fresh citrus allied to that quintessential Mosel minerality – crushed slate. Auslese, it must be repeated, refers to a degree of ripeness but that which reflects sun-endowed sweetness, something which we ordinarily revere in our fruit yet of which we are bizarrely wary in wines. The fresh personality offered by the nose is given added complexity on the palate. Opulent, this never loses focus and determination. There is an almost wanton electricity here, veiled in the discretion of youth – sublime indeed.

Recommended drinking from 2012 to 2026 plus

£285/case of 12, in bond UK

The term **Goldkapsel** (gold capsule) is not officially recognised by German wine laws, but is used by Estates to distinguish the highest-quality wines within one *Prädikat* (quality level such as *Kabinett*, *Spätlese*, *Auslese*, etc.) It is especially used in the *Auslese* category. This gold capsule indicates that the contents of the bottle have been crafted, like the finest Sauternes or Tokaji, by the semi-mystical botrytis, which brings these wines close, in quality and style, to a *Beerenauslese*. Very much a limited edition, this *Goldkapsel* results from a very small selection of the best *Auslese* of the 2008 vintage. It is made from highly select grapes affected by a certain amount of botrytis, thereby containing a more concentrated juice. This wine is capable of aging for even longer than the other wines in the collection, potentially lasting for many decades. In the course of time, the *Goldkapsel* characteristically lose some of their perceived sweetness, gaining more elegance and harmony, increasing their complex profile and depth. Only achieved in the finest vintages – by no means every year – this elixir really is otherworldly.

Graacher Himmelreich “Goldkapsel” Auslese 2008

Corney & Barrow Score 19 to 19 plus

The gold capsule has no legal basis but is a practice taken up by many top producers, frustrated that a change in the law in the early seventies prevented their identifying wines, chiefly Auslese, of absolutely supreme quality within their class. The degree of ripeness which qualifies for Auslese is wide-ranging and can vary in style between from wines that are closer to Spätlese to those nearer Beerenauslese. There used to be four recognised categories within the Auslese predicate and the use of the gold capsule is a means of identifying the super-ripe styles, borne of that long, anxious waiting for harvest. This 2008 is an iridescent white gold, offering an enchanting, restrained array of white flowers, delicate truffle, leather and spice, all complemented by a high-toned minerality. The relatively reserved nature of the nose, though complex, does little to prepare the taster for the electrifying generosity and energy of the palate. This is stunning, hair-raising in its balance of luscious fruit and exceptionally pure crushed stone minerals. This is very grown up, richly-fruited, dense, focused and very, very fine – bravo.

Recommended drinking from 2018 to 2028 plus

£675/case of 12, in bond UK

TASTING GUIDE

Our tasting notes provide full details but, at your request, we have also introduced a clear and simple marking system. We hope these guidelines assist you in your selection.

14-16 A very good to excellent wine.

16-18 An excellent to outstanding wine.

18-20 An outstanding to legendary wine.

- Wines are judged within their peer group.
- A definitive score of a young wine is almost always impossible. We usually offer a 'spread' (e.g. 14 - 16) which relates to the potential to achieve a higher mark. A 'plus' adds further to that potential.
- A score is a summary only. The devil is in the detail, so please focus on the tasting notes.

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