



Katharina Prüm

Weingut Joh. Jos. Prüm, 2007 Vintage

Weingut Joh. Jos. Prüm (J.J. Prüm), nestled in the village of Wehlen on the Middle-Mosel, produces truly great German wine with extraordinary longevity. Exceptionally long growing seasons made up of clement days and fresh nights, allow the Riesling grapes, anchored to the near vertical slopes of the banks of the Mosel, to ripen very slowly. This results in a raciness, a finesse and a delicacy of fruit that gives these wines a reputation of being amongst the finest from such a northerly latitude. These are wines which benefit from time, truly testing your ability to resist. Over the years, they delicately uncoil and blossom. Once in their full stride, they shine with a terrific sense of breeding and place, elegant in their solidity, sophistication and harmony.

Johan Josef Prüm brought this Estate into being in 1911. His grandson, Manfred Prüm, has been further developing and refining it since the late '60's, and is now gradually handing over the reins to his eldest daughter, Katharina. Each generation tending to these vertiginous vineyards has promoted Riesling's natural ability to demonstrate its *terroir* with complete transparency. The noble grape variety is at its very best on these grey slate-strewn plots, warmed and gently ripened by the sun reflecting off the meandering Mosel 'mirror' below. The process is a slow one and Katharina, like her forefathers, courageously waits until mid-autumn to harvest the grapes. This is, once again, where the question of time comes into play.

We feel extremely lucky to have our first allocation of J. J. Prüm wines at Corney & Barrow. Our recent tasting of 2007's really excited the team, with a very real sense of anticipation, curiosity and expectation accompanying the popping of corks. There wasn't a drop of disappointment – each wine thoroughly impressing us in showing its own, very distinct, personality. We can wholeheartedly recommend this terrific collection, especially given the huge ageing potential of these wines versus their price-tag. Interestingly, the wines distinctly benefited from the 5 days we left them in opened bottles following our first tasting; they had continued to develop and flourish, divulging new, unseen layers. Had they not been finished at that stage, they may well have carried on doing so for a further 2 weeks...

2007 Vintage Report

2007 was very kind to the Mosel escarpments, resulting in an outstanding vintage. As is generally the case in the Northern hemisphere, the Mosel growers are amongst the very last to start harvesting, with Prüm often the latest. The bunches began to be plucked – strictly by hand – in October, with optimum harvesting conditions; largely dry, sunny autumn days with cool nights allowing quite beautiful ripeness levels. The 2007 wines are particularly rich in terms of their minerality and extract, thanks, in part, to the growing season lasting 120 to 150 days rather than the normal 100.

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. The wines are currently bottled and will be shipped to the UK in the coming month.

Simon Eddleston
Account Manager, Private Customers
February 2009

Tasting Notes

Riesling Kabinett 2007

£140/case of 12, in bond UK

Corney & Barrow Score 17

Pale, lime gold. Shimmering. Smoky minerality immediately to the fore. Gunpowder notes interplay with fresh grapefruit. Off-dry but extraordinarily fresh – lithe, crackling fruit acidity channelling the delicate floral notes and zesty fruit through to a lovely clean finish. **9.0% abv.**

Recommended Drinking 2010 to 2013+

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 2007

£165/case of 12, in bond UK

Corney & Barrow Score 17+

Equal vitality and clarity in appearance. More tropically inclined on the nose – mandarin and even lychee making an appearance. Again, freshness, precision, focus, and deftness. A creamier texture than the Riesling Kabinett, yet it's still a richness that floats. **9.5% abv.**

Recommended Drinking 2010 to 2014+

Bernkasteler Badstube Spätlese 2007

£220/case of 12, in bond UK

Corney & Barrow Score 17+

Bright and youthful in appearance, this Bernkasteler Badstube gives a feeling of greater mineral depth, and ripeness – tangerine and grapefruit skip around the senses. Clearly the older brother to the Kabinett. Wider shoulders and more flesh, more serious in tone, yet with vigour and succulence – still maintains its fresh composure. **8.5% abv.**

Recommended Drinking 2011 to 2016+

Bernkasteler Badstube Auslese 2007

£265/case of 12, in bond UK

Corney & Barrow Score 17 to 18

Green gold colour. Extraordinary nose of banana-ed white fruits, zesty and super fresh with the characteristic 'petrolly' Riesling perfume. The palate is initially stern, steely even, but expands succulently with an intricate balance of elegance and richness to the finish, which is long and sustained. Very, very good. **7.0% abv.**

Recommended Drinking 2014 to 2025+

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 2007

£195/case of 12, in bond UK

Corney & Barrow Score 17++

Crisp early Spring sunshine in a glass. More steely, mineral, taut, and bashful. Dense and coiled. Hewn from stone, this is quintessential Mosel Riesling. Lifting, refreshing, cleansing and with superb direction. Peach and honeysuckle flashes on the long, lively finish. Could there be a finer summer wine? **9.0% abv.**

Recommended Drinking 2012 to 2017+

Wehlener Sonnenuhr Spätlese 2007

£260/case of 12, in bond UK

Corney & Barrow Score 18++

A rifled rush from the glass. Tremendous burst of fresh citrus. Menthol and herb are hinted at alongside the pulverous slate minerality. A beautiful wine of focus, determination, finesse, and completeness. A tenacious length, filling the mouth and striding elegantly to its ever-so-clean finish... Delicious and my star of the show! **8.0% abv.**

Recommended Drinking 2014 to 2020+

Wehlener Sonnenuhr Auslese 2007

£315/case of 12, in bond UK

Corney & Barrow Score 18

Creamier and more autumnal in demeanour. Savoury, slaty minerals border mellow citrus curd flavours. Very self-assured and with terrific breeding and balanced by exquisite freshness. Florality and delicacy on the long, flowing finish. Rose petal notes. Evolves and blossoms terrifically in the glass. **8.0% abv.**

Recommended Drinking 2017 to 2025+

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 2007 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.

Wehlener Sonnenuhr "Goldkapsel" Auslese 2007

£675/case of 12, in bond UK

Corney & Barrow Score 18 to 19

Green gold. An initially muted but latently spectacular nose of rubber, petrol, leather and spice with a floral honeyed perfume. The palate has beautifully creamy, supple weighted fruits, intense and focused concentration, perfect acidity and vast length. This is really, really fine! **7.5% abv.**

Recommended Drinking 2017 to 2027++

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01638 600 000 (Newmarket) or 01875 321 921 (Edinburgh)