

2024 Binger Scharlachberg Riesling Grosse Lage trocken

96-98 Points

The 2024 Riesling Binger Scharlachberg Grosse Lage is from a tiny, steep 1.2-hectare parcel named Katharinenzins. It grew on a mix of quartzite and grey slate at the very heart of the site. Creaminess, peach and aromatic orange zestiness rise up from the glass. The svelte palate is slender, with fill, tension and that earthy, stony wet quartzite-tinged saltiness, like licking wet stone. It has a bracing, gorgeous, alluring freshness that is akin to cool rapids of the freshest fruit and aromatic foliage. Both saltiness and a touch of white pepper punctuate the finish. (Bone-dry)
Drinking window: 2030 – 2065 / Anne Krebiehl, MW, Tasting date: July 2025

2024 Binger Scharlachberg Riesling Spätlese

96 Points

The 2024 Riesling Binger Scharlachberg Spätlese was made from fully ripe fruit without any botrytis. This was harvested at 87° Oechsle to capture acidity and freshness. The creamiest, purest apricot aroma seems sublimated on the nose, shimmering with peach and even strawberry. The palate turns it into apricot compote, laced with streaks of bright lemon. The 2024 is juicy, alive, intense and so very pure. (Sweet)
Drinking window: 2028 – 2060 / Anne Krebiehl, MW, Tasting date: July 2025

2024 Binger Kirchberg Riesling trocken

95-97 Points

The 2024 Riesling Binger Kirchberg Grosse Lage is from an eastern-facing parcel on red quartzite that is rich with iron oxide. A touch of flint mixes with notes of petrichor and navel orange peel. The palate is slender, taut, stony, bright and cool. This is graceful, fine and yet so vividly cooling with that subtle orange zestiness. The salty echo is immense. (Bone-dry)
Drinking window: 2028-55 / Anne Krebiehl, MW, Tasting date: July 2025

2024 Binger Osterberg Riesling trocken

94-96 Points

The 2024 Riesling Binger Osterberg Grosse Lage is from a site that used to be the Nahe's riverbed, with alluvial soils of deep, calcareous clay, marl and pebble that sit on top of quartzite. This stands on a plateau of around 200 meters in elevation that is surrounded by several springs. Its smooth, serene and almost cooling lemony freshness is fringed with chervil. The palate is soothingly salty, with a more tender, softer aspect than its quartzite siblings. The 2024 has a wonderfully bright, lemony finish. (Bone-dry)
Drinking window: 2028-55 / Anne Krebiehl, MW, Tasting date: July 2025

2024 Binger Rosengarten Riesling trocken

93-95 Points

The 2024 Riesling Binger Rosengarten Grosse Lage grew on a mix of marl and clay with river pebbles. This was fermented and allowed to stop at will, leaving it with around 20 g/L of residual sugar. The juiciest note of clementine is tamed by a delicate creaminess and a touch of yeast. That gentleness stays on the palate but is framed and made precise by exquisite lemon zesttinged freshness that shines and radiates. (Off-dry)
Drinking window: 2028-45 / Anne Krebiehl, MW, Tasting date: July 2025

2023 Chardonnay Réserve trocken**92-94 Points**

The 2023 Chardonnay Réserve is from a parcel of calcareous marl and clay mixed with pebbles underneath the Osterberg. It spent a year in 300-liter Burgundian oak and continued maturing in stainless steel. A smokiness crackles on the nose that smells of slightly charred corn husk. The palate has lovely cut, gorgeous tension and wonderful juiciness. The freshness is superb, just wait for two to three years. (Bone-dry)

Drinking window: 2026-40 / Anne Kriebiehl, MW, Tasting date: July 2025

2024 Riesling trocken**90 Points**

The 2024 Riesling was picked across the Rochusberg on various plots of clay, quartzite, sand, marl, loam and pebble. Half of this fermented spontaneously. Fresh, aromatic mandarin and clementine peel aromas on the nose mix with white blossom, presenting a scented, enticing expression. The body is all lightness, freshness and citrus. The 2024 is a wonderfully light, animated Riesling with tension and scent. (*Dry*)

Drinking window: 2025-35 / Anne Kriebiehl, MW, Tasting date: July 2025

2024 Bingen Riesling Quarzit trocken**92-94 Points**

The 2024 Riesling Bingen Quarzit is from quartzite plots only, namely Scharlachberg, Binger Kirchberg and Binger Schlossberg Schwätzerchen. A vivid juiciness on the nose holds notes of mango and pineapple. It is shimmering with lime zest, white blossom and crushed yarrow, all with an enticing touch of reduction. The palate is full of lovely yellow fruit on a slender body with a salty finish. (Bone-dry)

Drinking window: 2030-50 / Anne Kriebiehl, MW, Tasting date: July 2025

2024 Bingen Sylvaner Quarystone Wall trocken**91-93 Points**

The 2024 Sylvaner Bingen Quarystone Wall is from a parcel in the lower reaches of the Scharlachberg, on quartzite with some loam. This fermented in used 300-liter barrels and stayed on lees for a year. Juicy lemon blends with nettle and a slight, smoky reduction on the nose. The palate is so pure, lithe, bright and lemony. (Bone-dry)

Drinking window: 2025-40 / Anne Kriebiehl, MW, Tasting date: July 2025

2024 Bingen Pinot Blanc Than trocken**90-92 Points**

The name of the 2024 Pinot Blanc Bingen Than refers to a Middle German term for clay. It was harvested on a former riverbed of the Nahe where pebbles mix with calcareous marl. The slightest reduction on the nose leads to a concentrated palate that reverberates with energy and freshness. A lovely pithy edge makes the mouth water. (Bone-dry)

Drinking window: 2025-35 / Anne Kriebiehl, MW, Tasting date: July 2025

2024 Bingen Gewürztraminer Slatequartz trocken**91-93 Points**

The 2024 Gewürztraminer Slatequartz is from the lower reaches of the Scharlachberg of eroded slate and quartzite, hence the portmanteau name. This only has the slightest notion of rose, wrapped in a slightly yeasty reduction defines the nose. The palate is tense and racy, playing with those Gewürztraminer aromatics and settling them with gorgeous freshness. This reverberates with stoniness, acidity, poise and brightness. (Bone-dry)

Drinking window: 2025-40 / Anne Kriebiehl, MW, Tasting date: July 2025

2024 Bingen Sauvignon Blanc ON THE BEACH trocken**90 Points**

The 2024 Sauvignon Blanc Bingen On The Beach is from the sandy loam of the Binger Bubenstück, resulting from a massal selection of Sancerre planted in 2020. A third of this fermented in oak, with malolactic fermentation. The other two thirds were in stainless steel without malolactic fermentation. Smokiness wraps itself around crushed passion fruit foliage on the nose. The palate has a wonderful verve of white pepper and superbly juicy freshness. (Bone-dry)
Drinking window: 2025-35 / Anne Kriebiehl, MW, Tasting date: July 2025

2024 Bingen Riesling & Sylvaner Old Root 70 trocken**91-93 Points**

The 2024 Riesling & Sylvaner Bingen Old Root 70 is from the upper reaches of the Scharlachberg. It grew on quartzite, from one parcel of Sylvaner and Riesling planted in 1970 that was co-harvested and co-fermented in a used 300-liter barrel. This is the first separate bottling of the parcel. Its slight reduction lends a sense of smoky nettle and a beautiful funkiness that dissolves on the bright, lemony, pure body that is just a joy of lightness and ease. Despite going through full malolactic fermentation, this jumps with verve and brightness. (Bone-dry)
Drinking window: 2025-45 / Anne Kriebiehl, MW, Tasting date: July 2025

NV Riesling Sekt brut**90 Points**

The NV Brut Riesling was made from fruit grown across the Binger Rochusberg and spent 30 months on lees. A hint of dried lime peel on the nose blends with a gorgeous streak of dried chamomile, leaving no doubt about Riesling's nature. The palate is slender, alive with gentle, smooth, creamy foam and beautifully aromatic with tansy, chamomile, lemon and lime. This has verve and concentration and dances on tiptoe. Dosage is 5.3 grams per liter. (Lot:0323)
Drinking window: 2025-28 / Anne Kriebiehl, MW, Tasting date: July 2025

NV Riesling Sekt brut**93 Points**

The NV Brut Nature Riesling Bingen Scharlachberg is from a steep, single site of quartzite and slate and was aged for 84 months on lees. The nose is ripe and juicy mandarin, with an ethereal lift of dried yarrow and thyme alongside dried lime peel —complex and enticing. The palate holds these flavors, bedding them on smooth mousse and gentle creaminess that carries beautifully managed phenolics, reminiscent of citrus pith. A most gastronomic wine with concentration, character and length. (Lot: 3119)
Drinking window: 2025-35 / Anne Kriebiehl, MW, Tasting date: July 2025