

ADAPTED TO A PLACE. NOT TO FADS OR TASTES.

Nothing here is embellished – and certainly not intended. The Honigberg simply is.
And wants to be nothing else. So simple – and yet so difficult.



2024
Honigberg, Nieder-Hilbersheim
VDP.Grosse Lage

750_{ml}
alc. 12,5_{vol}

SOIL DIVERSITY

Different geological soil and rock layers visible within one vineyard

Upper part
ironstone
(15 million years)

Lower part
limestone
(40 million years)

CLIMATE ZONES

Upper red part very warm, amphitheater

Lower white part rather cool, slow ripening of the grapes, up to 5 days longer on the vine

GENETICS

Older vines (2004) Alsace genetics, small bunches, intense aromas

Younger vines (2022)
planting density 8,000 vines per hectare, massal selection from the old plot

2024 VINTAGE

Harvested on October 17, 2024, with 93° Oechsle, 8.2% acidity and 3.10 pH value.

Yield:
20hl/ha

Fermentation:
Natural fermentation in a traditional oak barrel (Halbstückfass)

Fermentation period:
14 days,
fermentation temperature
22 to 25°C

First sulfurization:
February 2025

Bottling:
June 25, 2025;
800 x 0.75l bottles,
30 x magnums,
6 x double magnums

Mentioned in documents since 1740. Family-owned for six generations.

Back then, it was the so-called Hunnic grape varieties that took root here - today it is Riesling.

Much lies hidden here between the rows, between the layers of ancient rock. A special place that makes us look back on our own history with humility and reverence.

An amphitheater opening to the southwest, offering a view far into the valley. Sheltered from the wind, quiet and profound, the Honigberg lies between the Appenheimer Hundertgulden and the Nieder-Hilbersheimer Steinacker sites. 1.61 hectares of Riesling, on a slope with a 30 to 50% incline and altitudes of 190 to 240 meters.

The Honigberg is a solitaire that encompasses plurality: At the bottom, 40-million-year-old limestone dominates, interspersed with clay and chalk. Further up, there are iron-rich tropical soils and ironstone - a treasure that was formed 15 million years ago in the primordial sea.

Complexity that, along with an exceptional microclimate, shapes the wines. The grapes are harvested when fully ripe and selected with utmost care. They are then gently pressed.

The wine is fermented in traditional wooden barrels, spontaneously with natural yeasts. No staging. Just time. And attention.

Complex, long-lasting, rare - full of substance, tension and structure. Wines with exotic fruit, salty length and savory spiciness.

The Honigberg is exactly what this place can be and wants to be.

And it is completely itself. It is origin. And attitude.

One cannot invent identity. One simply has it.

What fortune to be able to show one's identity in a wine.

