

Goustevin Mosel 10th Anniversary

November 2018

by Ormond Smith

It was back in 2008 that a sizeable party from Goustevin Scotland made the trip out to Zeltingen-Rachtig, a small township on the very picturesque River Mosel to celebrate the inauguration of the Goustevin's German Embassy.....hardly seems like ten years ago! It seemed entirely

appropriate therefore that a similar representation should attend the Mosel's 10th Anniversary celebrations and joining Scottish Conseil members Connétable Nicol, Ormond Smith, Dick Beach,



The Casunas Sundial Clock at Bernkastel

James and Heather Sheerin and Christina Cameron were Caroline Duncan, Mike and Jacquie Grantham, Ellen and Kati Beach and from Renfrew-shire, Angus and Anne-Marie Meldrum, all meeting up at the Mercure Hotel at Frankfurt Airport where we were joined by our "Écossaise honoraire" Françoise Chalbet from Donzere in the Rhône valley in France.

Following a relaxed breakfast, we met up with Pat and Donna Wagner from the American Indianapolis Goustevin and off we set by coach to the delightful town of Bernkastel-Kues in the Mosel.

After some deft manoeuvring by our coach driver Mirko, we

arrived in Kues, to the well appointed and comfortable Burgblickhotel where we were greeted by Wilfried Wesch from Goustevin Mosel. Following a quick decant of suitcases and meeting up with the remaining American confrères as well as our two Essex friends, Paul Weston and Andrea Carlier who had flown into Hahn from Stanstead, we meandered into Bernkastel-Kues for a bite of lunch . . . just in time to avoid the rain!



"I say, the locals appear quite friendly"

After a traditional repast (and a glass of Riesling, naturally) we headed back across the bridge into Kues

in the drizzle for our visit to the **Mosel-Vinothek and Museum** (www.moselweinemuseum.de).

Quite apart from the historical aspect of the museum (most interesting!) is the visit to the cellars of what was originally the St Nikolaus Hospital, where for the sum of €18, one can indulge in "vinous heaven" with some 180 Mosel wines to sample – encompassing all the wine styles of the Riesling grape and from most of the region's top producers. Needless to say, Goustevin Scotland representatives behaved impeccably and responsibly as we thoroughly enjoyed our afternoon "endeavours" before continuing our exploration of Kues as we headed back to our hotel.

Later, we would meet up with the French contingent and our German hosts at the **Restaurant "Cusanus-Bräu"** where a rustic "sauerkraut"



Sampling the wines at the Vinothek

dinner was enjoyed along with steins of the in-house brewed beer. Suitably satisfied in culinary terms, we toddled back to the hotel and bed!

Friday dawned a trifle misty as we boarded the coach for our visit to the old city of **Trier** near to the Luxembourg border. Originally founded by the Celts in the 4th century BC and called Treuorum, it was conquered by the Romans in the late 1st century BC and renamed Treverum or Augusta Treverorum (Latin for "The City of Augustus among the Treveri"). Trier is possibly the oldest city in Germany and was, at the time of the Roman occupation, the largest Roman city outwith Rome itself. It was also the oldest seat of a bishop north of the Alps. Along its old city walls is the 4th century Porta Nigra (Black Gate), guarding the northern entrance to the town and is the best preserved Roman city gate outside Italy.



A wet, misty Trier from the vineyards on the Hunsrück

Our tour of Trier started at the mighty Roman Amphitheatre, built into the city walls and it was most interesting to access the substantial foundations beneath the arena itself which were so well constructed that they have stood the passage of centuries. One particular cellar was utilised for storing animals and also to house prisoners facing death . . . possibly at the hands of the gladiators in



Down in the Bischoflische cellars the Riesling ferments noisily

the gladiatorial conquests held above in the amphitheatre which could house around 20,000 spectators. Aye, it would have been a gory, noisy venue! Sadly, as we were about to leave to view Trier from the vineyard covered slopes of the Hunsrück plateau to the south of the city, the heavens opened and that, along with low cloud, made panoramic viewing rather miserable . . . such a pity as Trier is a lovely town.

Once back into the centre, we headed for, surprise, surprise, a wine tasting - hosted by Goustein Mosel. This would be in **Bischöfliche Weingüter** (www.bischoeflicheweingueter.de), the building housing the Episcopal Wine Estates of Bischöfliches Konvikt, Bischöfliches Priesterseminar and Hohe Domkirche, where the centuries old wine making traditions are still maintained today.

Director Erwin Engel welcomed the group and explained the history of the Weingut before leading the group down into the cellars. These are situated below the streets of Trier's old quarter and were built by the Romans in 600 AD. Covering about 30,000 sq. metres they house the impressive sight of some 240 *Fuders*, the traditional Mosel wooden casks each holding 1000 litres of wine, which at the time of our visit were gurgling away noisily as the contents fermented! Equally impressive is the old Roman aqueduct which runs through the cellars, leading as it once did over 1,400 years ago directly to the nearby Kaiserthermen (Imperial Baths). However, and of more immediate importance to the confrères were the wine glasses issued upstairs when we arrived, with a welcoming **2016 Aylar Riesling Sekt Brut**, a classic bottle fermented wine from the Saar. Contents duly savoured and drained as we descended to the cellars, replenishment came



Françoise, Ormond and Heather at the famous Bear Fountain in Berncastel

in the form of a **2016 Aylar Kupp Riesling Spätlese Trocken**, Kupp referring to the top of the whale shaped hill of south-west facing vines above the town of Ayl in the Saar. Refreshing, with good fruit, balance and minerality . . . then onto a **2015 Dhroner Hofberger Spätlese Feinherb** which comes from the steep (between 40 – 60%), south facing slopes along the Dhron River, a small tributary of the Mosel. This wine displayed elegance and full flavour with a great mineral structure and fine acidity, influenced by the clayey, grey/blue slate soils of the vineyard. The closing wine would be another 2015 vintage, a **Kaseler Nies'chen Riesling Spätlese** from the top site in the Ruwer valley, whose vineyards can be up to 70% steep! Tending the vines and harvesting the grapes in this vineyard is strictly a “hands-on” operation with no mechanical assistance whatsoever. A wine with great ageing potential, elegant and even delicate, with strong stone fruit nuances and a lingering luscious finish!

Emerging into the “dampness”, we headed for a most tasty tapas lunch before the walking tour of Trier commenced.....in the rain. Some persevered and others headed for a warming coffee as the time slipped by before travelling back to Bernkastel-Kues, where we headed straight for the



The mighty Hochmoselbrücke from high on the Himmelreich

weingut **Haus Klosterberg** of top producer **Markus Molitor**(<https://markusmolitor.com>). Markus, himself a Goustevin Mosel member, has restored Klosterberg to its former glory and in the Vinothek, we were to enjoy a sumptuous dinner with accompanying Riesling wines. The wine presentation was led by Daniel who had won German Sommelier of the Year 2017 . . . we were in good hands, Markus himself offering his apologies as he was hard at work in the weingut (even in the late evening!). Each dish was paired with two wines of different vintages and this

proved to be a most interesting exercise, not to mention most enjoyable! Feeling suitably satisfied with our evening at Haus Klosterberg, we headed back to Kues. (** *Tasting notes by the writer on the wines can be found as footnote 1 to this report*)

Saturday morning dawned sunny although a tad chilly and with a mid morning departure, many of the confrères (of the various Goustevins) took a stroll along and over the Mosel into Bernkastel for some sight-seeing, prior to boarding our coach. The proposed cruise down the Mosel had to be cancelled, so it was by road that we headed for Zeltingen and beyond. The beyond took us under the impressive (but not yet quite finished) **Hochmoselbrücke** and downstream as far as Erden where, apart from viewing an old Roman wine press, we were given an illustrated presentation on the elegant high structure now soaring over the Mosel at Rachtig. Being built ostensibly to facilitate traffic movement between Belgian and Dutch ports and the city of Frankfurt the bridge, with its ten piers, towers over the river at a height of 158 metres, making it the second highest bridge in Europe. However, the construction has certainly caused concern in the immediate area as the Himmelreich is home to some of the Mosel’s finest and most historic vineyards and there is the fear that the unique microclimate responsible for these great Rieslings from the areas of the



The view of the bridge from below at Rachtig

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Wehlener Sonnenuhr, Graacher Himmelreich, and Ürziger Würzgarten will be impacted . . . only time will tell! Presentation complete, we headed up the specially constructed road to view the bridge close-up . . . rather impressive. Back at river level we headed back to Zeltingen-Rachtig and **Weingut Leo Kappes** (www.weingut-leos.de) where we were to enjoy a combined degustation or weinprobe courtesy of our two winemaking friends Leo and Harald Junglen (www.ackermann-weingut.de). They combined “resources”, so to speak , to organise an expansive tasting of their respective wines and a most enjoyable afternoon was spent sampling (and ordering) some exquisite wines from these two top producers.



Ed Koolish, Karen Warner and the Meldrums discuss Leo and Harald's wines at the weingut



Nicol presents Wilfried from Goustevin Mosel with the malt whisky

It was then back to Kues for a change into formal dress for the Chapitre and Gala Dinner to celebrate the 10th Anniversary of Goustevin Mosel, which was being held in the function room of the Zylinderhaus in Kues, a combined restaurant and motor museum.....sadly for the writer (a petrolhead!) there was no time to meander around the numerous exhibits (that will be the cars I’m talking about!). The Chapitre went off smoothly with a number of inductees and promotions, the Baron d’Honneur being **Bürgermeister Wolfgang Port**. The Gala Dinner was a sumptuous affair in keeping with the occasion, accompanied by some delicious wines. The evening continued

with presentations by all three visiting international Connétables to Goustevin Mosel Connétable Heribert Nicolay before the excellent two piece band struck up and ensured that the dance was never empty. All too soon, the flames of pleasure were extinguished and our carriage whisked us back to our respective hotels. What an enjoyable night!

A relaxed Sunday was in prospect as we were due to travel back to Frankfurt in the afternoon so we were transported by different means to the former 13th century Cistercian monastery of **Kloster Machern**, across the Mosel from Zeltingen-Rachtig, which now houses a very popular restaurant specialising in traditional cuisine, a micro brewery, museum and wine shop. It caters for all ages and is well patronised as the expansive, fully packed car parks testify! A very pleasant lunch was enjoyed with our fellow confrères before the clock determined our departure for the Park Hotel by Radisson at Frankfurt Airport where we enjoyed a closing dinner in the restaurant. All in all, a most interesting visit to a beautiful part of Germany in the international company of like minded confrères.....life is just perfect at times!!



A final Riesling on the terrace with Christina, Donna & Pat Wagner, Nicol, Wilfried and Ellen

Footnote 1 **Wines presented by Markus Molitor at Haus Klosterberg, Zeltingen-Rachtig**

Tasting Notes

(Wines One & Two paired // Three & Four paired // Five & Six paired)

Wine One **2016 Zeltinger Sonnenuhr Riesling Kabinett** mit weisse Kapsel (white capsule)

A subdued nose with hints of vegetable. A light wine with good acidity and a dry fruity finish.

Wine Two **2008 Zeltinger Sonnenuhr Riesling Spätlese** (weisse Kapsel)

Intense, honeyed nose with good acidity on the palate, well balanced with a very dry finish.....a wine capable of more ageing!

Wine Three **2016 Bernkastler Badstube Riesling Spätlese** mit grüne Kapsel (grey capsule)

Rich nose emanating honey and raisins, the wine displaying good acidity and balance and a drying aftertaste with a light metallic hint.

Wine Four **2011 Erdener Treppchen Riesling Auslese** (grüne kapsel)

A pronounced “Riesling” nose, mouth filling on the palate with good acidity and excellent balance and finishing with a most satisfying length with a delicate sweetness.

Wine Five **2015 Kinheimer Rosenberg Riesling Kabinett** mit golden Kapsel (gold capsule)

A honeyed nose with hints of vanilla. A light, clean wine, refreshingly zesty and well balanced.

Wine Six **2007Graaacher Himmelreich Riesling Auslese** (goldene Kapsel)

A slightly subdued nose emanating raisins, orange peel and marmalade. Mouth filling with excellent balance culminating with a rich but clean lingering finish.



Chancellor Urban Lamberty issues the proclamation, Connetable Heribert Nicolay looks on from centre right.



Baron d'Honneur Wolfgang Port (Burgermeister of Bernkastel-Kues) is inducted.

More Pictures on the Next Page



Jacquie, Kati, Mike & Caroline



“Scotophile” Françoise captures the action!



The Scottish Conseil members



Dick heads off for a welcome glass of wine!



International Conseil assembly



Jean-Pierre Avenel (France) and Ormond



James Sheerin “holds court” at the Dinner



Kati and Ellen enjoying the evening!



Formal thanks from Connetable Nicol



Angus and Anne-Marie Meldrum