



A. Christmann

WEINGUT SEIT 1798



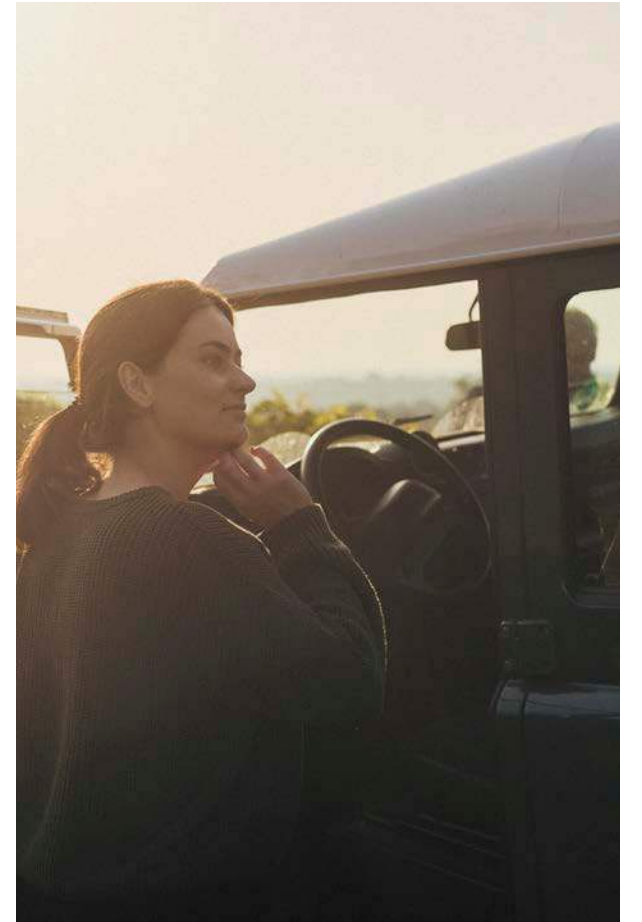
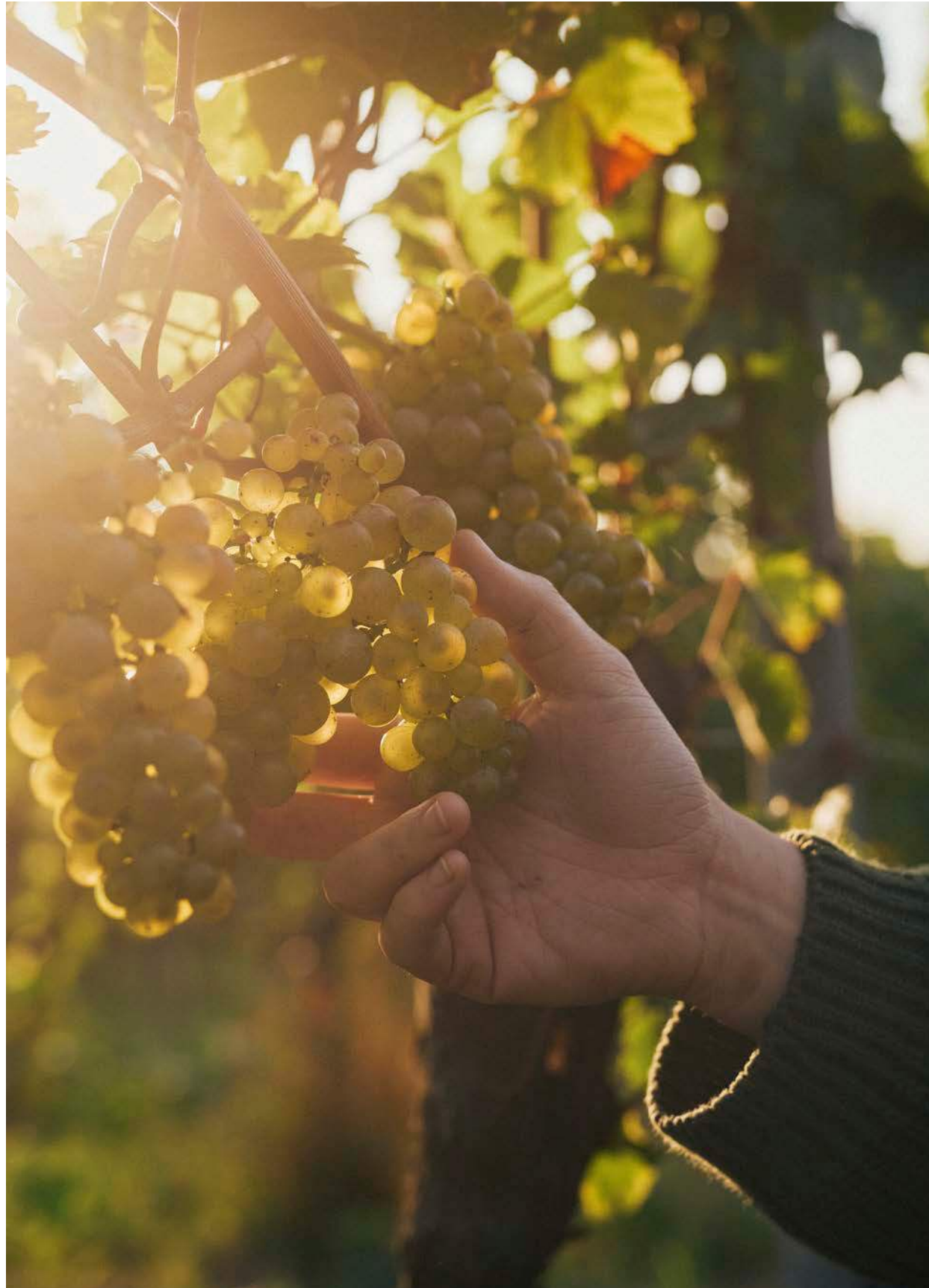
WHO WE ARE

PHILOSOPHY

Our estate stands for precision, provenance and a clear attitude: Great wines are not born of growth, but of focus. That is why we have consistently chosen the path of concentration – on the essentials, on the best vineyard sites, and on the grape varieties that reflect the Pfalz, our home with finesse: Riesling and Spätburgunder.

By consciously reducing our estate size to 20 hectares in 2021, we created space for quality – not as a catchphrase, but as lived responsibility. Since then, we have worked exclusively with VDP. Erste and VDP.Große Lagen. Every step in the vineyard and cellar is guided by attention and respect. The Mittelhaardt is our home, limestone defines our wines. In the finest parcels along the edge of the Haardt mountains – often small-structured, windy, and cool – we work biodynamically and with a deep sense of place.

Our manageable size allows us to personally accompany every decisive step. What emerges are not interchangeable products, but wines with origin, signature and character.





EIGHT GENERATIONS

HISTORY

1798 – The Pfalz becomes part of the French Republic – and 23-year-old Georg Köhler lays the foundation for our estate. With the courage to see opportunity in the new order, he took over the land that his ancestors had cultivated on behalf of the authorities. What followed was a turbulent history shaped by war, inflation and new beginnings – carried forward by determined women. Marie Häusser and Henriette Christmann guided their family estate through these times. From 1964 onwards, Fritz and Gisela Christmann restored the estate's strength through tireless work. Their achievement was recognized in 1994 with admission to the VDP.

Today, two generations work side by side: Steffen and Sophie. They share a clear understanding of the vintner's craft: work and life revolve around nature, with a focus on the vineyard and the wine. Our 225-year history shapes our mindset – we don't think in quarters, but in generations. Sustainability and careful use of resources are not strategies for us, but convictions. Our goal remains unchanged: to hand over the estate to the next generation in the best possible condition.

THOUGHTS

The foundation for a great wine is not created in the cellar, but in the vineyard. And that vineyard begins deep beneath the surface. The limestone-rich soils of the Mittelhaardt shape our wines with precision, elegance, and a salty minerality - connecting us to the world's great terroirs.

STEFFEN CHRISTMANN



WINE IS HANDCRAFT



We are fortunate to work in one of the few landscapes in the world that produces great Rieslings and Spätburgunder. Our goal is not to follow the next stylistic ideal, but to produce wines with origin and character – wines that stand in a long tradition of excellence and tell the story of their provenance. Grown in the Pfalz, in the Mittelhaardt, in our sites around Gimmeldingen and Königsbach.

In the cellar, less is more when it comes to allowing authentic wines to emerge. Instead of chasing trends, our goal is to craft wines that stand in a long line of great vintages. **Riesling** is the DNA of the Mittelhaardt and our family. No other variety is so closely linked to the fate of the Palatinate. Gentle hand-harvesting, slow pressing, spontaneous fermentation, aging in large oak casks, plenty of manual work and time form the basis of our wines. For some years now, we have become less strict with pre-clarification. Thanks to cloudier musts, our fermentations are warmer, and the Rieslings more purist and spicy.

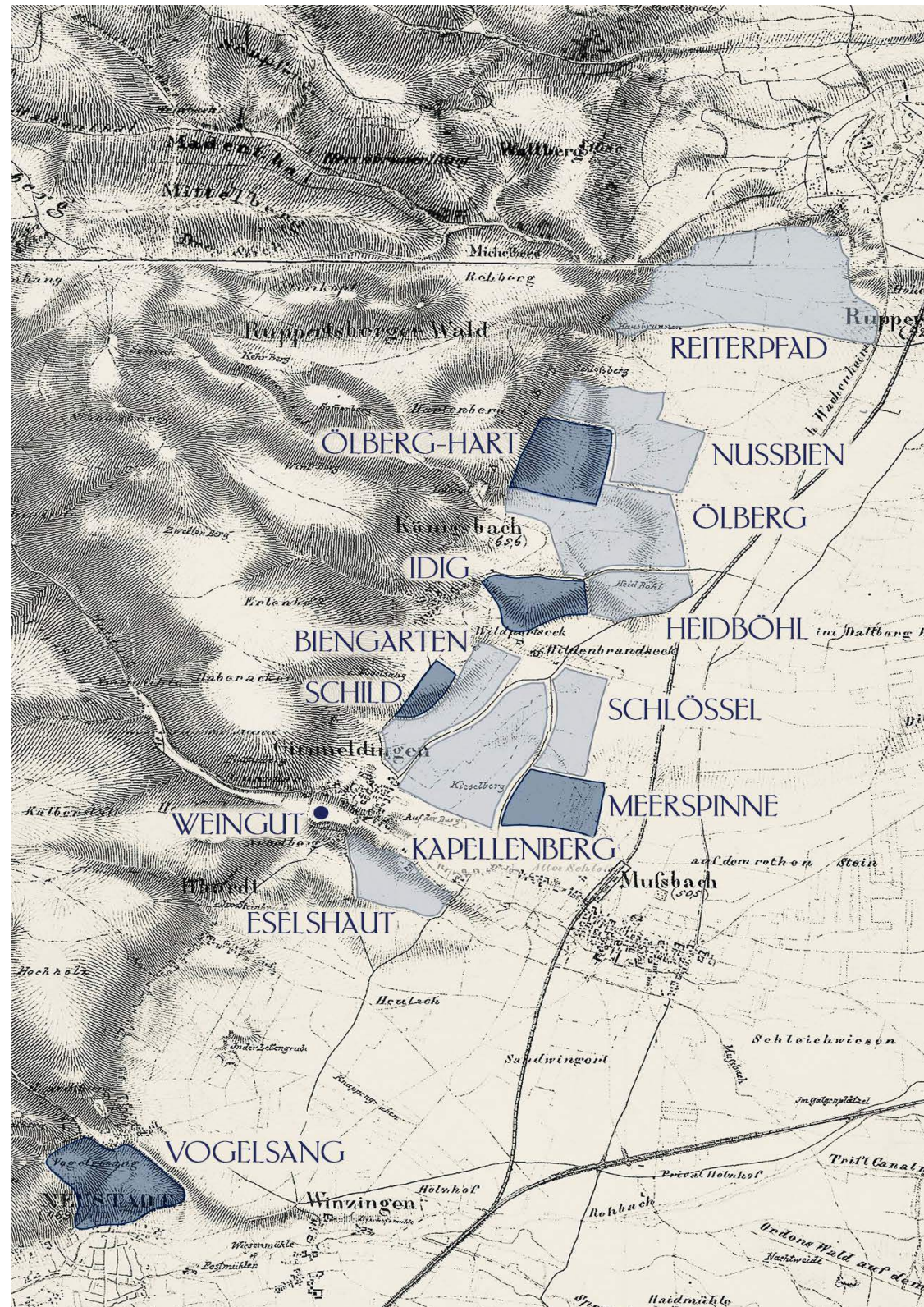
Spätburgunder grows on one third of our vineyard area – equally shaped by origin, craftsmanship and ambition as our Riesling. The foundation lies in old vines rooted in limestone soils, as well as young selections from Burgundy. The soil – calcareous marl, reminiscent of Burgundy – gives the wines depth and tension. In the cellar, we work with sensitivity: cold maceration, 20–30% whole clusters, gentle extraction and early pressing result in finesse, freshness and a cool, clear cherry fruit. After 18 months of aging in barriques, we produce elegant, long-lived Pinot Noirs – calmly vinified, precisely structured, Burgundy-influenced in the best sense, yet unmistakably Palatinate.

"On the edge of the Haardt Mountains, which slope down to the Rhine Plain, the winery produces Rieslings and Pinot Noirs, which are among the finest in the entire Palatinate. The current vintages once again underscore this. The wines have never been more intense, but they have also never been finer, more elegant and better balanced."

Stephan Reinhardt für Robert Parker



OUR HOME



VDP. GROSSE LAGE, 9,4 ha
VDP. ERSTE LAGE, 10,8 ha

THE PFALZ

"All the prestige of the Rhine Palatinate rests on a handful of wine villages in the northern half, referred to as the Mittelhaardt." So wrote Hugh Johnson in 1989.

The famed heritage sites of the Palatinate are nestled between Neustadt and Kallstadt. For centuries, the hills along the Haardt range have produced some of the region's finest wines. The best vineyards stretch along the forest's edge and slope gently toward the Rhine plain. The southern sector – encompassing Königsbach, Gimmeldingen, and Neustadt – is our home and core focus.

These vineyards, situated at higher elevations and exposed to wind due to the deep valleys of the Palatinate Forest, are significantly cooler than the heart of the Mittelhaardt around Deidesheim. What was once considered too cool for greatness has become an advantage in many years. Above all, the soils differ: Terra fusca, a tertiary limestone interspersed with clay and loam, gives our wines their distinctive character. Limestone, so similar to that of Burgundy, defines our best sites. On these soils, Riesling and Spätburgunder yield great wines. This is why we naturally focus exclusively on these two varieties.

THOUGHTS

We craft wines that give voice to the vineyard - that reflect the gentle landscape of the Palatinate. Our wines are pure. They don't have to be perfect - they have to reveal where they come from. Capturing that sense of place in a single bottle is a great ambition. Perhaps impossible. But it is our pursuit. Because our goal is not perfection. Our goal is authenticity.

SOPHIE CHRISTMANN





THE WINES

AUS DEN LAGEN

This line stands for origin with substance: All wines come exclusively from VDP.Erste and VDP.Große Lagen surrounding Gimmeldingen, Königsbach, Neustadt, and Ruppertsberg. They originate from barrels we classify during our final selection of top sites – crafted with the same care, yet more accessible in style and ready to drink earlier.

"AUS DEN LAGEN" already showcases the potential of our vineyards at the foundation level: precise, origin-driven village wines with depth, tension, and signature – rooted in organic cultivation, hand harvesting, and uncompromising craftsmanship.

AUS DEN LAGEN Riesling: Harvested from Gimmeldingen (Kapellenberg and Meerspinne), Ruppertsberg (Reiterpfad and Nussbien), Neustadt (Vogelsang), and Königsbach (Idig and Ölberg) – this Riesling is a concentrated expression of Mittelhaardt terroir. Two-thirds spontaneously fermented in large oak casks, it is bottled in June.

AUS DEN LAGEN Weißburgunder: From old vines in Gimmeldinger Schlössel and our Pfarrwingert, we harvest a Weissburgunder with expression and depth. Warm, cloudy fermentations in new double Stück barrels yield spicy, elegant wines.

AUS DEN LAGEN Spätburgunder: Selected barrels from our Gimmeldingen (Biengarten and Schild), Mussbach (Eselshaut), Königsbach (Idig and Ölberg), and Neustadt (Vogelsang) crus come together to combine unique structure and finesse. Fermented with 20–30% whole clusters, 18 months aging, matured in 20% new oak, and bottled in May after one and a half years.

VDP.ERSTE LAGEN

Mussbacher Eselshaut: Gently south-facing slope on a foothill near Gimmeldingen with strong diurnal temperature variation. Cooled by winds from the Gimmeldinger Valley, the sandstone scree encourages deep-rooted vines.

Grape variety: Pinot Noir · Estate holding: 1.0 ha
Soil: Sandstone scree · Slope: 5% · Exposure: South · Planting years: 1987 and 1992

Gimmeldinger Schlüssel: North of Meerspinne, with a gentle eastern slope and subtle influence of cold air from the valley. The soil is a blend of calcareous loess and gravelly sandstone.

Grape variety: Pinot Noir · Estate holding: 2.0 ha
Soil: Loess & gravelly sandstone · Slope: 6% · Exposure: East · Planting year: 2000

Gimmeldinger Biengarten: Terraced slope on the forest edge between Gimmeldingen and Königsbach, well protected from wind by a natural hollow. The subsoil consists of tertiary marl (Terra Fusca) resting on a limestone reef.

Grape variety: Pinot Noir · Estate holding: 2.0 ha
Soil: Terra Fusca – Tertiary limestone · Slope: 10% · Exposure: East-southeast · Planting years: 1982 and 2020

Gimmeldinger Kapellenberg: High-elevation site at the mouth of the Gimmeldingen Valley with steady nocturnal cold air inflow. Soil consists of sandstone gravel over limestone-rich subsoil.

Grape variety: Riesling · Estate holding: 3.0 ha ·
Soil: Sandstone gravel on limestone · Slope: 8% ·
Exposure: East-southeast · Planting years: 1989,
2004 and 2025

Ruppertsberger Reiterpfad: Expansive terrace with prolonged sunlight and a sheltered position between the Haardt range and the Rhine plain. Soil is composed of weathered sandstone scree.

Grape variety: Riesling · Estate holding: 1.0 ha
Soil: Sandstone scree · Slope: 5% · Exposure: East-southeast · Planting years: 1992 and 2004

Königsbacher Ölberg: Situated on the edge of the Haardt mountains above the Klausental with early sun exposure and nocturnal cooling. The soil features marl (Terra Fusca) mixed with sandstone scree.

Grape variety: Pinot Noir · Estate holding: 1.5 ha
Soil: Terra Fusca – Limestone with clay & loam
Slope: 5% · Exposure: East-southeast · Planting years: 1986, 1988 and 2021

Königsbacher Heidböhl: Located east of Idig with a gentler slope and slightly cooler microclimate. The soil consists of sandstone terrace gravel with limestone components.

Grape variety: Riesling · Estate holding: 0.5 ha ·
Soil: Sandstone terrace gravel · Slope: 10% · Ex-
posure: South-southeast · Planting year: 1995





VDP.GROSSE LAGEN

Gimmeldinger Meerspinne: A historically significant site on a limestone ridge at the valley's exit, marked by strong day-night temperature contrasts due to nightly cold air currents. The topsoil is loess and sandstone over solid limestone.

Grape variety: Riesling · Estate holding: 1.0 ha · Soil: Sandstone & loess on limestone · Slope: 5% · Exposure: East-southeast · Planting year: 1996

Königsbacher Ölberg-Hart: A high, cool site at the exit of the Klausental with early evening shade and strong air circulation. The soil consists of heavy marl (Terra Fusca) with sandstone in the top layer.

Grape variety: Riesling · Estate holding: 0.5 ha · Soil: Terra Fusca – Tertiary limestone · Slope: 10% · Exposure: East-southeast · Planting years: 1986 and 2021

Neustadter Vogelsang: Steep south-facing slope with shell limestone soil – geologically unique in the Mittelhaardt. Rising up to 280 m elevation, with pronounced diurnal variation and sheltered terraces at the valley exit.

Grape varieties: Riesling & Pinot Noir · Estate holding: 3.5 ha · Soil: Shell limestone · Slope: up to 50% · Exposure: South · Planting years: 1982, 1983, 2019

Königsbacher Idig: Contiguous top site resembling a monopole on a massive limestone ridge with a steep south-southeast exposure. Constant air movement from the Klausental and a limestone-rich topsoil with basalt inclusions define the site.

Grape varieties: Riesling & Pinot Noir · Estate holding: 4.0 ha · Soil: Terra Fusca – Tertiary limestone · Slope: 20% · Exposure: South-southeast · Planting years: 1977, 1995, 2008

TRINKREIFE

Wine is more than a beverage – it is a witness to its time. Our mission is not only to produce great German Rieslings, but also to give them the time they deserve. Steffen Christmann has deliberately held back these wines for years, convinced of their extraordinary aging potential. He chose to let them rest in our treasure chamber – not out of hesitation, but out of conviction. Each of these wines reveals how fascinating Riesling can evolve: with depth, elegance, and vibrant structure. We hope you enjoy discovering these wines, which have gained in character and expression over decades.

2024: A cool year with slow ripening, allowing the grapes to develop remarkable aromatic depth and structure at moderate alcohol levels – balanced by fine acidity and elegance.

2023: A vintage marked by an early pulse of warmth followed by a variable high summer – precise hand-harvesting was crucial and shaped this balanced, promising year.

2022: A warm, but not overly dry year. A relieving August storm brought balance. The wines are characterized by pronounced spice, enhanced through long spontaneous fermentations.

2021: An exceptionally cool year with unusually high acidity, especially in the Riesling from Idig – a vintage for lovers of a cooler style with excellent aging potential.

2020: A vintage with balanced weather – neither overly acidic nor excessively hot. Particularly notable: very low yields, especially for Pinot Noir.

2019: A late-ripening year with a clear acid structure and fast fermentations. The wines display salty freshness in the Riesling and refined spice in the Pinot Noir.

2018: A hot, dry summer shaped the vintage. Thanks to targeted yield management and early harvesting, the wines remain harmonious and balanced.

2017: Consistent weather and ripening resulted in balanced wines with lively acidity and rounded body.

2016: A damp, cool spring was followed by a sunny late summer. The long ripening period led to wines with pronounced acidity and dense structure.

2015: A warm year where timely harvesting was key to preserving freshness and acidity – today very accessible and full of joy.

2014: Challenging in Northern Germany, but an outstanding vintage in the Mittelhaardt thanks to early ripening – with fine acidity and special charm.

2013: A very late, cool year that initially challenged with high acidity but now delights with radiant elegance and maturity – a hidden gem for aged wines.

2012: A warm summer brought healthy, ripe grapes with mild acidity – wines that pair beautifully with hearty cuisine.

2011: An early, warm spring and a temperate summer ensured balanced ripening – the wines are now round, finely structured, and highly drinkable.

2010: A notably cool year in which traditional, warmer sites proved themselves – yielding ripe grapes with vital acidity and clear structure.

2009: Following a normal spring and warm summer, grapes ripened early with sufficient water supply – the vintage is marked by substance and mature, full style.

2008: A cool summer followed by a golden October with cool nights yielded fully ripe grapes with fine acidity – long-lived wines with finesse and delicate fruit.

2007: A vintage without extremes – early spring,

moderate summer. The result: very elegant, harmonious wines with a consistent maturation trajectory.

2006: A late spring and warm October with heavy rainfall demanded great care during harvest. Where selection was meticulous, balanced, long-lasting wines with depth emerged.

2005: Early vegetation and a pleasantly warm summer led to normal ripening – the wines are rounded, ripe, and marked by elegant richness.

2004: A cool year where only the best sites yielded fully ripe grapes. When successful, this vintage ranks among the greats of the Mittelhaardt.

2003: An extremely hot year, unprecedented in character – despite the high ripeness, many wines surprised with elegance and development potential.

2002: An overall good year with lively acidity, beautiful structure, and body – many wines today show charming maturity and elegance.

2001: One of the strongest vintages of the decade – with depth, body, and yet a dancing lightness. Still a favorite among connoisseurs of mature Pfalz wines.

2000: A warm year requiring careful harvest decisions. Where selection was diligent, fascinating, fully ripe wines were produced.

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