



Weingut Kilian Hunn | Tel. +49(0)7665-6207
Rathausstraße 2 | Fax +49(0)7665-6223
79288 Gottenheim/Germany | mail@weingut-hunn.de

weingut-hunn.de



WEINGUT | TUNIBERG





KILIAN HUNN

Committed to wine since the age of 16. The zeal is still there, and he's in it with heart and soul, always. His domain on the estate are the vineyard and the cellar.

"The secret to a unique wine is so much more than just meticulous work. It's humility and love, passion and devotion. It's alert attention and the constant care for the soil, the vine and the grape", says Kilian.



JONAS & PATRICK

MARTINA HUNN

A passionate winemaker. She's found her starring role in marketing. Once a Weinkönigin, a wine queen of Baden, she now represents the family-owned wine estate at home and abroad. She's also an active member of VINISSIMA, the German Association for Women in the Wine Business. Be it a wine tasting at the estate, an international presentation, sales, or the "Hunne-Strauße", a seasonal wine tavern typical of the region - Martina can handle it. Along the way, she raises her two adolescent boys JONAS & PATRICK and keeps them on track ... and every now and then she even finds the time for the trombone part in a band.

Transparente Seite
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The region: TUNIBERG.

The soil: LOESS.

The wine: PASSION.

KILIANHUNN attracts attention!

In classical wineguides:

- GAULT MILLAU WEINGUIDE
- DER FEINSCHMECKER WEINGUIDE
- EICHELMANN

Being awarded at several international wine competitions:



" It is an ardent type of dedication that compels Gottenheim-based winemakers Kilian and Martina Hunn to cultivate those uncomplicated, clear, fruity and fresh wines of Tuniberg hill. No matter how uncompromisingly edgy and clear-cut the labels on the bottles, they are still the most open, pleasantly self-confident and welcoming folks. We have arrived in their lovingly-furbished small tasting room on their estate in Gottenheim (...)"

Badische Zeitung: „Aufmachen und genießen“ („Open up and enjoy“), 10. May2014

KILIANHUNN goes for Loess!

... And the results prove us right. We only cultivate vines that grow and thrive especially well on the fertile loess soils of the Tuniberg vineyards. And because the vines like the soil so much, they reward us, come autumn, with juicy grapes of extraordinary aromas. Grapes from which we create wines that each and every one shines with its uniqueness.

KILIANHUNN has set out to bottle the pure aromatic diversity that nature provides. We combine traditional processes with modern technology. Nature-oriented cultivation of the vineyards and skilful diligence in winemaking are the basis for tapping into so many fascinating facets. But only our great passion, a bit of humility and our constant attention in vineyard and cellar make our wines what they really are.



KILIANHUNN looks after varieties & cellar

With vines growing on 145-million-year-old limestone, the range of varieties to be cultivated is almost predetermined: This is the perfect place for Pinot! A Tuniberg tradition of 2000 years. Pinot Blanc, Pinot Gris, Chardonnay and Pinot Noir represent the lion's share of the estate. Add the white varieties of Sauvignon Blanc, Gutedel and Müller-Thurgau.

Our grapes mature on the vine for as long as possible before they are harvested and gently pressed. With the white wines, sedimentation is used to naturally clarify the must. The fermentation, however, is not left to itself. Here, Kilian Hunn intervenes: the fermenting wine is cooled using modern cooling equipment; the fermentation takes place in a controlled environment. The result are fruity-fragrant wines with multi-faceted fruity bouquets. Depending on the category, the wines are left to age in stainless steel tanks or in oak barrels. Pinot Noir, after fermenting on the skins for two to four weeks, will mature exclusively in large or small oak barrels.



KILIANHUNN distils on the estate!

Our region is known for its particularly aromatic fruit. For decades our family, too, has nurtured its own orchards.

KILIANHUNN feels bound to this family tradition and holds the fruit in high esteem. In the in-house distillery, we use them to produce the finest of spirits. Harvested in the moment of ultimate ripeness, the still turns them into brandies of cherry or Williams Pear, of mirabelle or of the local specialty, a wild plum called Zibarte.

A fine lees brandy and a pure Marc of Chardonnay are our flagship spirits.





KILIAN HUNN



»SELECTION«

Our best, most refined and most concentrated wines! Even the label expresses the concentration to the essence: We do not mention the designation Prädikat, the appellation or the taste - only the variety and the vintage.

All wines of the category »SELECTION« mature in the classic oak barrel and display robust, spicy notes. They are concentrated and will win you over with their high complexity.



**SPARKLING
WINE**

KILIANHUNN refines some of the white and red Pinot grapes into sparkling wine. It is created using the quality method of traditional bottle fermentation. Hand-riddled after a prolonged period on the lees: Pinot. Brut!!

KILIANHUNN structures consistently!

As early as January a warm wind from the Mediterranean starts blowing towards us through the Belfort Gap between Vosges and the Swiss Jura. It allows the vines to thrive particularly well on the unique fertile loess-covered limestone of the Jura.

In this singularly mild microclimate of the manifold small Tuniberg vineyard parcels, it takes a sure instinct to bring out the very best of each vine. Depending on the desired character of the wine, some may have an elegant lightness while others may express the loess terroir quite intensely.

This brings forth three consistently structured wine profiles: "Junge Frische" (meaning young and fresh), "Junge Wilde" (meaning young and wild) and the "Selection".





KILIANHUNN »JUNGE FRISCHE«

Young and fresh whites which are enjoyable and characterized by an ideal combination of lightness and elegance. Uncomplicated company for every day. The lightness of wine-being.



KILIANHUNN »JUNGE WILDE«

Distinctive wines full of character which bring home an impression of the potential of the loess terroir of the Tuniberg. Fine scents and a multi-faceted bouquet turn each sip into an inimitable experience. A strong food companion and a stimulating "Maul voll Wein", a mouthful of wine after a long day.



KILIANHUNN »ROTWEIN«

Expressive Pinot Noirs with the typical Pinot aromas and the classical style of the Tuniberg loess soil. From the entry level Pinot, which, lightly cooled, is enjoyable even in summer, through the complex barrique classics with enticing notes of smoke and ripe berries, to the exotic Pinot-Cabernet Cuvée.

