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## 2024 Mainzer Weinbörse – a celebration of German wine

*In the first part of our coverage of this year's Mainzer Weinbörse, Jancis explains why it was a cause for celebration. Tasting notes on wines from earlier vintages are included below, ahead of Paula's report on the 2023 vintage, starting on Thursday. Image courtesy of VDP by Peter Bender.*

Every April, usually just after Bordeaux's en primeur tastings, members of Germany's 200-strong VDP association of superior wine producers show their latest releases in the vast Rheingoldhalle next to the river Rhine in Mainz, taking turns each year for which regions are nearest the tall windows that make keeping the wines cool enough quite a challenge, especially on a sunny day.

This year's Mainzer Weinbörse was a particularly special occasion as it was exactly 50 years since its beginnings in May 1974, back then a showing of Rheinhessen Rieslings only. It has since grown to include every wine region, with Sachsen and Saale-Unstrut the most recent additions. Germany is lucky in having one of its top journalists, Daniel Deckers of *Frankfurter Allgemeine Zeitung*, fascinated by the history of German wine. You can read his riveting, and admirably frank, account of the evolution of the Mainzer Weinbörse [here](#).

*Börse* means stock exchange and originally the Weinbörse was the vintners' annual chance to sell their latest vintage. They would line up behind long tables with their bottles in front of them, keeping the spares in Styrofoam coolers behind them. There would be a single stubby glass in front of each bottle which all tasters were expected to use. On the other side of the hall were tables at which orders would be taken.

Today vintners have much more room, a table each with chiller cabinets keeping the wines cool despite the thousands of visitors from all over the world (4,000 in 2024). It was noticeable when I spent two days cruising the halls with a specially constructed trolley for

# Württemberg

## Aldinger, Deutscher Sekt Brut Nature 2017 Württemberg

18

*38% Chardonnay, 31% Meunier, 31% Pinot Noir. From the Grosse Lage Untertürkheimer Gips. Bottle number 1,227 of 1,650.*

Notes of brioche, preserved lemons, baking apples, hints of honey and white flowers. Delicate, persistent perlage and a mouth-watering citrus momentum. Slender and refined, with a delicate saltiness and meadow-like freshness. Stony, sublime and endless. (PS) 12%

Drink 2025 – 2038

## Aldinger, Untertürkheimer Gips Chardonnay trocken 2022 Württemberg

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17.5

*Erste Lage.*

Lemon toast, elegant oak, flint and smoke. Stunning citrus aromas. Drying herbal spice, sage and lemon peel. Green apple. Beautifully stony and complex, with an elegant salt rim. Hints of rock dust. Cool precision. Highly strung and tense; somewhat closed on the finish but with all the markers of a distance runner. (PS) 12.5%

Drink 2026 – 2038

## Aldinger, Stettener Pulvermächer Riesling trocken 2021 Württemberg

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17

*Grosse Lage.*

Each Aldinger wine seems to be stonier than the last. Flint, wet stone, the lemon-peel bite of new oak. Juicy white fruit and generous citrus are harnessed in a nervy acidity that dances on the palate like water on a hot pan. Edgy, unforgiving and with immense power. Wild mint, white pepper. Pomelo bite and grated-lime finish. Less tense but also wilder than the Untertürkheimer Gips Chardonnay 2022, with that characteristic Riesling impulsivity. (PS) 12.5%

Drink 2025 – 2033

## Aldinger, Untertürkheimer Gips Rosé Trollinger 2022 Württemberg

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17.5 +

*From the Grosse Lage site of Gips but had to be declassified to make a rosé.*

Nothing here is as it seems. Rosé. Trollinger. Württemberg. Grosse Lage. A very serious wine (with a very serious price tag!). Notes of dried raspberry, toffee, lemon toast and candied malva. Floral and fruity with a stony undercurrent. All the taut, clarion precision of Gips, in a bone-dry, smoky beauty. Herbal spice, bay leaf and spruce. Bitter pomelo shapes and structures with just a whisper of the playful Trollinger 'give'. Stunning class and momentum. The elegant oak works here like acidity pulling the wine forward, while the 'trolli' fruit calms things down. Salty, bitter, juicy, delicious. Serving the point that the power of the grape is what you make of it. (PS) 12.5%

Drink 2024 – 2034

## **Aldinger, Fellbacher Lämmle Lemberger trocken 2021** **Württemberg**

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**17.5**

*Grosse Lage.*

Exceptionally confident and cool. Black fruit, elderberry, savoury, hints of bacon and something vegetal like red beets. Woodsy lift of juniper and rosemary. Violets and sweet vanilla. Firm palate, firm, polished tannins yet surprisingly graceful on its feet. Radiant acidity pierces the wine like morning sun through the fog. Dark but never brooding. Elegant momentum. (PS)

Drink 2026 – 2040

## **Aldinger, Untertürkheimer Gips Spätburgunder trocken 2021** **Württemberg**

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**17.5 +**

*Grosse Lage.*

Complex nose of crunchy red fruit, wild strawberry and sour cherry. Precision with a stunning linear focus. Taut and tart. Extremely caught up in itself right now. The delicate texture of raw silk swept up on a herbal currant of rosemary and spruce. It's forest brush on a stony path. Thrilling, elegant structure that refuses to either bend or break. (PS)

Drink 2026 – 2038