



Highlights from the Press – Maximin Grünhaus 2023

Mosel Fine Wines

“2023 is a major success at the Maximin Grünhaus estate! At all levels of the collection, the wines ooze classical Grünhaus flavors with gorgeous citrusy and minty elements. The stars of the collection (the GGs are still to come) are clearly the range of “Fuder Kabinett” which show a sense of Grünhaus cut and depth not seen in years. Also, the Spätlese are superbly refreshing and light. The off-dry Superior bottlings show great definition and precision. Both the dry Estate and 1G Riesling are among the finest we have ever tasted. If, like us, you love the Grünhaus style, this is a vintage to load up on!” *June 2024, Issue No. 71*

WHITE WINES



Maximin Grünhäus Maximin Riesling 2023

[90] *James Suckling*

Aromas of white peaches and forest berries are married to elegant acidity on the barely medium-bodied palate. Long, harmoniously dry finish with a lovely delicacy. *October 2024 – Reviewed by Stuart Pigott*

[89] *Wine Spectator*

Mineral energy and crushed flint lead, with subdued green apple, white tea and floral high tones. Quinine bitterness adds to the firm, piercing finish, where concentration builds. Flinty smoky hovers in the backdrop. *July 31, 2025. Reviewed by Kristen Bieler*



Maximin Grünhäus Schloss Riesling Trocken 2023

[91] *James Suckling*

Brimming with yellow and red apple, crisp pear and white peach fruit, this sleek and light-bodied dry riesling is wonderfully refreshing. Then the long, wet-stone and garden herb finish shows you the other side of this excellent entry-level wine. *October 2024 – Reviewed by Stuart Pigott*

[90] *Mosel Fine Wines*

Offers a superbly engaging nose of pear, white peach, floral elements, the typical minty note from the Ruwer, and whipped cream. The wine proves gorgeously juicy on the palate where fresh fruits, ripe but vivid acidity, and minerals make for a ravishing experience. The finish is superb. *June 2024*

[88] *Wine Spectator*

A searing, crackling version, with a taut profile to its white tea and crushed slate notes, supporting a fragrant core of crunchy white peach, snap pea and chive flavors chiseled with lemon-lime acidity. For fans of the steely, dry style. *March 17, 2025. Reviewed by Kristen Bieler*

Continues



Maximin Grünhäus Grünhäuser Riesling Trocken 1G 2023

[94] James Suckling

Deep and complex in spite of being very light on its feet. I love the way the dried herb, savory and leesy creaminess are seamlessly married on the medium-bodied palate. Wonderful wet-stone minerality in the very long, complete finish. October 2024 – Reviewed by Stuart Pigott

[92] Mosel Fine Wines

This bright-yellow-colored wine offers a beautiful and fully classic nose made of citrusy fruits, peach, chalk, minty elements, a hint of whipped cream, and smoke. It is gorgeously playful, vivid, and beautifully intense as minty and fresh fruity elements woe for attention. The finish is fruity, racy and just very hard to resist. This is a gorgeous expression of dry Grünhaus. June 2024

Maximin Grünhäus Pinot Blanc 2023

[90] James Suckling

A crisp and positively herbal dry pinot blanc with lively citrus fruit on the light- to medium-bodied palate. At once very fresh and harmonious. October 2024 – Reviewed by Stuart Pigott

[89] Mosel Fine Wines

Offers a beautiful nose of white flowers, herbs, spices, and herbs. The wine is delicately racy and beautifully focused on the palate and leaves a great feel in the long finish. This is a great expression of lively but deep Pinot Blanc to enjoy over the coming years. June 2024



Maximin Grünhäus Schloss Riesling Kabinett 2023

[93] James Suckling

The spectrum of fresh herb, forest berry and apple aromas is beautiful. Then comes the wonderful freshness and vitality of the sleek and light-bodied palate. I love the delicacy of the barely off-dry finish. October 2024 – Reviewed by Stuart Pigott

[91] Wine Spectator

Freshly zested lime, succulent agave and salty mineral notes give this a refreshing, margaritalike profile. Harmonious and racy, with structure and texture alongside the steely spine of white grapefruit pith-laced acidity. Shows good concentration. July 31, 2025. Reviewed by Kristen Bieler

[91] Mosel Fine Wines

A fruity-styled wine with an engaging even if still slightly reduced nose of white peach, whipped cream, fine herbal elements, and slate. It proves subtly smooth yet light-footed on the palate at first before a ripe zesty side comes through and adds cut to the experience. The finish is beautifully light and tastes almost off dry. This is a superbly classic expression of light-weighted Grünhaus Kabinett. June 2024

Continues



Maximin Grünhäus Herrenberg Riesling Kabinett 2023

[95] *James Suckling*

So juicy and caressing, but also refined and silky on the light-bodied palate, this is a very sophisticated riesling kabinett. Tons of cool minerality and herbal freshness in the very long, pristine finish.

October 2024 – Reviewed by Stuart Pigott

[92+] *Mosel Fine Wines*

A subtly creamy nose of vineyard peach, mint, citrusy elements, slate and whipped cream. It is beautifully precise, finely zesty, and nicely balanced on the palate, where a touch of apricot blossom adds a whiff of ripeness. The finish is long and beautifully vivid. This is a nicely juicy expression of Grünhaus Kabinett in the making which could easily exceed our high expectations as the freshness comes through with age. *June 2024*

[91] *Wine Spectator*

A boldly styled white, with impressive aromatic range. A pronounced herbaceous thread weaves through notes of apple, gooseberry, honey-coated flowers and sun tea. Round and mouthfilling, with smoky minerality hovering beneath. Shows savory power and balance, plus fine grip on the finish. *July 31, 2025. Reviewed by Kristen Bieler*

Maximin Grünhäus Herrenberg Riesling Superior 2023

[96] *James Suckling*

What a stunning aroma of white peaches this great, barely off-dry riesling has. Then such a fantastic tension between juiciness and cool minerality on the super-focused, sleek and medium-bodied palate. The gigantic freshness and precision in the extremely long finish must be tasted to be believed. *October 2024 – Reviewed by Stuart Pigott*

[93] *Mosel Fine Wines*

This white-colored wine offers a superb nose made of white peach, apricot blossom, whipped cream, fine herbs, spices, and herbal elements. The wine is beautifully focused and finely chiseled on the palate, where this sensation of freshness and ripeness enhances the experience. The finish is all about minerals, orchard fruits, and some fleeting elements of apricot. This is a gorgeous off-dry wine in the making. *June 2024*

Maximin Grünhäus Herrenberg Riesling Spätlese 2023

[95] *James Suckling*

Ripe and creamy yet somehow delicate and light-footed on the medium-bodied palate, this has an unusual combination of textural richness and vibrant acidity. So much drive in the incredible wet-stone finish. *October 2024 – Reviewed by Stuart Pigott*

[95] *Mosel Fine Wines*

A sweet wine with a beautiful nose made of vineyard peach, apricot blossom, creamy elements, herbs, and smoke. The wine is beautifully balanced and leaves a great sense of finesse and freshness in the long finish. This is a stunning Spätlese in the making! *June 2024*



Maximin Grünhäus Abtsberg Riesling Kabinett 2023

[96] *James Suckling*

The balance of white peach, Amalfi lemon and parsley aromas with the racy, Amalfi lemon acidity and delicate spritz of natural carbon dioxide gives this great riesling kabinett so much energy and appeal. Incredibly refreshing, almost dry finish. From organically grown grapes with Fair'n Green certification. *October 2024 – Reviewed by Stuart Pigott*

[93] *Mosel Fine Wines*

A fruity-styled wine with a stunning nose of citrusy fruits, white peach, white flowers, mint, and slate. The wine is gorgeously racy, precise, and finely chiseled on the palate and leaves a superbly deep, airy and persistent feel of Grünhaus flavors in the finish. This is a classic Grünhaus expression of racy Kabinett in the making. *June 2024*

[90] *Wine Spectator*

An aromatic, luscious version, with high-toned elderflower and fresh blossom notes overlaying sweet Granny Smith apple. A crushed rock element gives this form alongside salt and a squeeze of lime. Shows impressive crystalline purity, offering a racy, razor edge. *July 31, 2025. Reviewed by Kristen Bieler*

Continues



Maximin Grünhäus Abtsberg Riesling Superior 2023

[97] *James Suckling*

A totally fascinating, intensely mineral and quite smoky dry Riesling with fantastic elegance and finesse. Barely medium-bodied, but enormously concentrated and precise. The finish doesn't want to stop. *December 2024 – Reviewed by Stuart Pigott*

[94] *Mosel Fine Wines*

This white-yellow-colored wine offers a beautiful nose made of citrusy elements, white peach, minty herbs, whipped cream, a hint of apricot blossom, and fine spices. It is beautifully focused and superbly elegant on the palate, where the citrusy side takes over and adds a great sense of precision and finesse. The finish has more of the citrusy side packed into chalk, mint, and peach. This is a stunning off-dry Riesling in the making. *June 2024*



Maximin Grünhäus Herrenberg Riesling GG 2023

[97] *James Suckling*

The interplay of mineral, wild herb and forest berry aromas with peach character in this barely medium-bodied Ruwer GG is spectacular. Great raciness and precision in the extremely long, sleek finish that just doesn't want to stop. *August 2024 – Reviewed by Stuart Pigott*

[93] *Mosel Fine Wines*

The first nose proves immediately superbly focused, as great notes of fresh minty herbs, gooseberry, aniseed, and cassis come through. It develops even more complexity with airing when delicate smoky and flowery scents join the party. The wine proves delicately juicy and creamy on the light yet refreshing palate. The finish is spicy and focused. This is a gorgeously elegant and layered expression of dry Ruwer Riesling in the making. *September 2024, Issue No. 72*



Maximin Grünhäus Abtsberg Riesling Spätlese 2023

[95] *James Suckling*

The nose of this remarkable spatlese reminds me of gooseberry pie straight from the oven. Terrific balance of ripeness and vibrant acidity on the medium-bodied palate. Very long, silky finish with a wealth of slatey nuances. *October 2024 – Reviewed by Stuart Pigott*

[94+] *Mosel Fine Wines*

A sweet wine with a still somewhat reduced nose made of vineyard peach, grapefruit, wet stone, mint, slate, and creamy elements. It is beautifully precise and finely chiseled on the gorgeously mouth-watering palate and leaves a subtly cream but also nicely vivid feel in the long finish. This superb Spätlese could even exceed our high expectations as it develops more focus with age. Has terrific potential! *June 2024*

[92] *Wine Spectator*

A distinctive style, with apricot, white peach, guava and geranium notes showing warm spice and earth accents that add richness. Offers elderflower and white blossom high tones, with plenty of lushness and attractive ripeness. Salty mineral elements and lime peel acidity keep this lithe and elegant. *July 31, 2025. Reviewed by Kristen Bieler*



Maximin Grünhäus Abtsberg Riesling GG 2023

[98] *James Suckling* — Top 100 Wines of Germany 2024 (#46) —

The white peach and fresh sage aromas of this very concentrated and vibrant Ruwer GG take your breath away. Incredible purity on the super-focused, medium-bodied palate, the wet stone character so intense it pushes the fruit into the background. This is just about accessible now, but what a great future it has ahead of it.

August 2024 – Reviewed by Stuart Pigott

[93] *Wine Spectator*

A foundation of slate supports crushed pear and apple in this piercing, concentrated version. Glossy in feel, with a chiseled mineral wall giving firm shape to the intense finish, which is flecked with fresh-cut grass and chives. Shows great balance and energy. *July 31, 2025. Reviewed by Kristen Bieler*

[93] *Mosel Fine Wines*

It has an impressively fresh, refined, and complex nose of minty herbs, cassis, lavender, smoke, fine spices, and flint stone. The wine is very delicate and light-weighted on the palate and leaves a focused and straightforward long finish. The aftertaste is all about spices and zesty elements. This refined and refreshingly light-footed expression of dry Riesling is superb. *September 2024, Issue No. 72*

Maximin Grünhäus Bruderberg Riesling GG 2023

[95] *James Suckling*

The wild blackberry fruit and leaf aromas really make this extremely vibrant and juicy Ruwer GG stand out. Zesty and racy, with a freshness on the barely medium-bodied palate that jolts you awake. This is both deep and joyful. There's an entire herb garden in the vibrant finish.

August 2024 – Reviewed by Stuart Pigott

[90] *Mosel Fine Wines*

It displays a delicately aromatic and flowery nose, with initially still some residues from its spontaneous fermentation quickly joined by conference pear, vineyard peach, aniseed, thyme, lavender, rose, cinnamon, and almond. The wine proves light-weight and delicately zesty on the elegant and herbal palate. The finish is nicely smoky and focused. This light, elegant, and finely fruity dry Riesling is superb in a quite direct way. September 2024, Issue No. 72

Maximin Grünhäus Bruderberg Riesling Kabinett 2023

[91] *Mosel Fine Wines*

Gradually reveals beautifully creamy scents of white peach, slate, wet stone, fine spices, and apricot blossom. The wine develops a creamy side on the overall rather light-footed palate, which is nicely framed by firm but ripe acidity in the finish. The aftertaste is beautifully smooth, lively, and persistent. This subtly creamy expression of Grünhaus Kabinett is no less enjoyable. June 2024

Maximin Grünhäus Bruderberg Riesling Spätlese 2023

[93] *Mosel Fine Wines*

A fully sweet wine with an engaging nose made of lemon, grapefruit, mint, earthy notes, chalk, and spices. The wine is beautifully playful on the very subtly creamy and nicely juicy palate and leaves a great feel of tart citrusy elements in the finish. This is a beautiful Spätlese in the making. June 2024



Maximin Grünhäus Herrenberg Riesling Auslese 2023

[95] *James Suckling*

For a lot of people, Auslese sounds like a rich and unctuous style of German riesling, but this shows how wide the spectrum is and how delightful the delicate end of the spectrum can be. Stunning balance and precision, the racy acidity and generous grape sweetness precisely poised on the point of a needle. Pristine clarity in the very long finish.

August 2024 – Reviewed by Stuart Pigott

[95] *Mosel Fine Wines*

A fully sweet wine made with a beautifully pure nose made of grapefruit, a hint of unripe pineapple, cream, mint, and slate. The wine is gorgeously juicy and playful on the palate and leaves a nice feel of fresh fruit, a hint of date, and honey in the long finish. A beautiful touch of raciness adds cut to this gorgeous Auslese made in a very “drinking” style. June 2024

AUCTION WINES



Maximin Grünhäus Abtsberg Riesling Kabinett Nr. 16 2023

[95] *Mosel Fine Wines*

A nose made of bitter grapefruit, vineyard peach, herbs, and fine spices. It is subtly creamy yet also nicely vivid and finely chiseled on the palate and leaves a stunning feel of fresh fruits, mint, and minerals in the impeccably balanced finish. This stunning sweet wine made in a classic Grünhaus style is pure bottled joy. October 2024