

Germany, Mosel: The Finest Rieslings from Egon Müller, Willi Schaefer, Dr. Loosen, Molitor and Others, Including a 100-Pointer



By STEPHAN REINHARDT © Oct 17, 2024



A flying visit to Egon Müller from Alsace and another short visit on my way back from vacation yielded 200 Mosel wines, the majority of which came from Markus Molitor, who now has two domaines—his family winery in Haus Klosterberg in Wehlen on the Mosel (where we focus on the 2022 vintage) and the former Serrig domaine on the Saar, whose wines are distributed via Place de Bordeaux (currently the reviewed 2021s are coming)—as well as the latest Rieslings from Ernst Loosen's Bergweiler-Prüm Erben winery. These are the 2018s from a 130-year-old plot in the Wehlener Sonnenuhr that are made in the style of the 1950s and 1960s: aged for two years in foudre and four years in the bottle. The GG, Kabinett and Auslese wines are seriously structured and, the predicates, much less sweet and sulfured than corresponding Rieslings bottled today. In addition to Egon Müller, the 2023s in this interim report come from the Saar wineries of van Volxem, Cantzheim, Forstmeister Geltz-Zilliken, Hofgut Falkenstein and Willems-Willems as well as from Willi Schaefer in Graach and the up-and-coming Lenhardt winery in Mehring.

Robert Parker
WINE ADVOCATE

2023 Weingut Willems-Willems Saar Riesling Feinherb Oberemmel "Auf der Lauer"

Rating	Release Price	Drink Date	Producer: Weingut Willems-Willems
93	NA	2025 - 2050	
Reviewed by	Issue Date	Source	From: Germany, Mosel,
Stephan Reinhardt	Sep 23, 2024		Color: White

This wine comes from vines up to 55 years old in a vineyard in Oberemmel that is bordered by a wall and, thus, was originally called "Auf der Mauer" (On the Wall). But according to the Willems-Willems website, another winemaker already had that name patented, so they simply renamed it "Auf der Lauer" (On the Lookout) and "with a grin, added a fox to its label." The elegant, delicately fruity nose of the 2023 Saar Riesling Feinherb Oberemmel "Auf der Lauer" is extremely delicate and slate-scented, promising ripe, juicy fruit as well as a serious slate expression. Round and extremely juicy for a Kabinett, this is a full-bodied but still delicate, elegant and stimulating Riesling with well-balanced fruit and acidity. The finish is long and quite complex, supported by a mineral structure and texture. This is an exciting and thoroughly complex Kabinett with expression and style. It is still youthful but already very seductive. 11.5% stated alcohol. Screw-cap closure. Tasted in September 2024.

Type: Table
Sweetness: Medium Dry
Variety: Riesling



2023 Weingut Willems-Willems Saar Riesling Kabinett Feinherb

Rating	Release Price	Drink Date	Producer: Weingut Willems-Willems
92	NA	2028 - 2045	
Reviewed by	Issue Date	Source	From: Germany, Mosel,
Stephan Reinhardt	Sep 23, 2024		Color: White

The 2023 Saar Riesling Kabinett Feinherb is a typical spicy Kabinett from the rather cool slate terroirs of the Saar. The nose is clearly fine-spicy and characterized by notes of slate as well as the aromas of rather early-harvested Riesling grapes. This is slate Riesling in its purest form—extremely delicate and not for hedonists with a penchant for fat Chardonnays. In the mouth, it is succulent and delicate, with a certain creaminess that helps to tame the piquant slate acidity. In the finish, it is even more sugary than fruity, but time can turn that around. It is worth being patient, even for a refined Kabinett. This is a light, sweet, juicy and stimulatingly salty Riesling with only 10% stated alcohol. Screw-cap closure. Tasted in September 2024.

Type: Table
Sweetness: Medium Sweet
Variety: Riesling



2023 Weingut Willems-Willems Saar Riesling Kabinett Niedermennig Herrenberg

Rating	Release Price	Drink Date	Producer: Weingut Willems-Willems
94	NA	2028 - 2060	
Reviewed by	Issue Date	Source	From: Germany, Mosel,
Stephan Reinhardt	Sep 25, 2024		Color: White

From 30+-year-old vines in the mid-slope of the cru, the 2023 Saar Riesling Kabinett Niedermennig Herrenberg is subtle as well as bright and intense on the finely flinty and slatey nose that reveals perfectly ripe fruit. Fine and savory on the palate, this is a delicate and finely juicy Kabinett with filigreed acidity and stimulating, fine salinity. This is a mouth-tickling Herrenberg Kabinett with remarkable finesse and balance and a savory, mouthwatering finish. 8.5% stated alcohol. Screw-cap closure. Tasted in September 2024.

Type: Table
Sweetness: Medium Sweet
Variety: Riesling



2023 Weingut Willems-Willems Saar Riesling Kabinett Krettnach Euchariusberg

Rating 94	Release Price NA	Drink Date 2030 - 2060	Producer: Weingut Willems-Willems
Reviewed by Stephan Reinhardt	Issue Date Sep 25, 2024	Source	From: Germany, Mosel,

Color: White

Type: Table

Sweetness: Sweet

Variety: Riesling

The dense, intense yet very fine nose of the 2023 Saar Riesling Kabinett Krettnach Euchariusberg is characterized by crazy minerality and stoniness, in which the bright white fruit currently seems more like a graze. Otherwise, smoky notes of crushed rock dominate the bouquet. This is deep, complex and elegant without being complicated or unapproachable. On the palate, it is silky, juicy and very elegant, with a mouthwatering salty taste and great finesse with minerally influenced juiciness. The wine is complex but not heavy and is certainly worth keeping an eye on for at least two decades. 8% stated alcohol. Screw-cap closure. Tasted in September 2024.



2023 Weingut Willems-Willems Saar Riesling Kabinett Oberemmel Altenberg

Rating 92+	Release Price NA	Drink Date 2029 - 2050	Producer: Weingut Willems-Willems
Reviewed by Stephan Reinhardt	Issue Date Sep 23, 2024	Source	From: Germany, Mosel,

Color: White

Type: Table

Sweetness: Medium Sweet

Variety: Riesling

Form a warm, gray-slate terroir, the 2023 Saar Riesling Kabinett Oberemmel Altenberg is remarkably fine and mineral on the nose, with an aromatic intensity that is distinctly influenced by the slate and the warmth of the location. Juicy, round and silky-elegant, with delicate acidity, this is a full-bodied, mouth-filling Riesling with a fine and elegant finish. It has a great deal of power for a semi-sweet Kabinett and a very good, complex and persistent finish. 9.5% stated alcohol. Screw-cap closure. Tasted in September 2024.



2023 Weingut Willems-Willems Saar Riesling Spätlese Oberemmel Karlsberg

Rating	Release Price	Drink Date	Producer: Weingut Willems-Willems
93	NA	2032 - 2060	
Reviewed by	Issue Date	Source	From: Germany, Mosel,
Stephan Reinhardt	Sep 25, 2024		Color: White

The 2023 Saar Riesling Spätlese Oberemmel Karlsberg is deep, clear and smoky on the nose, which is still shy and reserved in terms of fruit expression but not reductive. Showing promising complexity, this is very juicy and still quite sweet in the mouth, but never heavy, sticky or even cloying. It is an elegant, silky, delicately nutty, long-lasting and mineral late-harvest wine whose fruit will continue to develop over the years in the bottle, while the sweetness will recede or appear as ripe fruit. Let this wine be on its own for a good decade before sharing it. 7.5% stated alcohol. Screw-cap closure. Tasted in September 2024.

Type: Table
Sweetness: Medium Sweet
Variety: Riesling



2023 Weingut Willems-Willems Saar Riesling Trocken Niedermenniger Herrenberg

Rating	Release Price	Drink Date	Producer: Weingut Willems-Willems
93	NA	2027 - 2050	
Reviewed by	Issue Date	Source	From: Germany, Mosel,
Stephan Reinhardt	Sep 23, 2024		Color: White

Grown on red slate soils and in a transversely terraced part of the steep vineyard, the 2023 Saar Riesling Trocken Niedermenniger Herrenberg opens with clear, fine and particularly delicate fruit aromas along with very fine slate tones with veins of iron and quartzite. Round and almost creamy on the palate, this is a sensual and textural Herrenberg Riesling with ripe and finely saline acidity that is well wrapped in a smooth texture. The wine is stimulatingly saline, intense and finely grippy on the finish. Quite ample for a wine with 11.5% stated alcohol, it is also full of finely structured juice and potential. Although the 2023 already tastes very attractive, it will gain further fascination with bottle age. Natural cork. Tasted in September 2024.

Type: Table
Sweetness: Dry
Variety: Riesling



2023 Weingut Willems-Willems Saar Riesling Trocken Oberemmel Schiefer

Rating	Release Price	Drink Date	Producer: Weingut Willems-Willems
87	NA	2025 - 2040	
Reviewed by	Issue Date	Source	From: Germany, Mosel,
Stephan Reinhardt	Sep 23, 2024		Color: White

The light, round, elegant and juicy 2023 Saar Riesling Trocken Oberemmel Schiefer opens with a clear and quite intense bouquet of ripe and super ripe Riesling berries intertwined with notes of grated hazelnut. Bottled under screw cap with 11.5% stated alcohol, this is a light and delicate yet mouth-filling and fruity Saar Riesling with ripe and charming acidity and an aromatic finish. Tasted in September 2024.

Type: Table
Sweetness: Dry
Variety: Riesling



2023 Weingut Willems-Willems Saar Riesling Trocken Oberemmeler Altenberg

Rating	Release Price	Drink Date	Producer: Weingut Willems-Willems
92	NA	2028 - 2050	
Reviewed by	Issue Date	Source	From: Germany, Mosel,
Stephan Reinhardt	Sep 23, 2024		Color: White

The 2023 Saar Riesling Trocken Oberemmeler Altenberg has a delicate, slightly slate-inflected aroma with light, finely concentrated fruit and subtle depth. Grown on steep slopes with blue slate, this is a dense, quite complex and long-lasting dry Riesling with a sustained structure and fruity as well as saline length. This wine has crystalline acidity and will gain in finesse, expression and complexity over the years in the bottle and should not be drunk for another three to four years if you want to experience its full potential. 11% stated alcohol. Natural cork. Tasted in September 2024.

Type: Table
Sweetness: Dry
Variety: Riesling



2023 Weingut Willems-Willems Saar Riesling Trocken Oberemmeler Karlsberg

Rating	Release Price	Drink Date	Producer: Weingut Willems-Willems
89	NA	2025 - 2045	
Reviewed by	Issue Date	Source	From: Germany, Mosel,
Stephan Reinhardt	Sep 23, 2024		

Color: White

Type: Table

Sweetness: Dry

Variety: Riesling

The 2023 Saar Riesling Trocken Oberemmeler Karlsberg shows a fine, multilayered and floral bouquet with delicate, ripe, light, fine, juicy fruit. It is playful and light-footed on the palate, with fine, fruity juiciness and beautiful balance. It pleases with stimulatingly salty acidity on the delicate finish. This is a fine, if not particularly deep or complex cru. 11% stated alcohol. Natural cork. Tasted in September 2024.