

Kilian Hunn is a producer in Baden's Tuniberg district between Freiburg and Kaiserstuhl in the warm southwest of Germany, I have overlooked the following wines for nearly four years. In March 2016, the Hunn family asked to send me samples, but the box went into the wrong cellar by error where I detected it in early 2020. The wines from the vintages 2009 to 2013 are still absolutely fresh and vital. Namely, the delicate 2011 Pinot Noirs and the 2013 Pinot Gris (a.k.a. Grauburgunder) would have been excellent discoveries if only I had reported on them earlier. I will report about newer vintages if I can ever make it to the domain in Gottenheim.

Still with quite a lot of CO2 in the glass but a first maturity on the nose, Hunn's **2012 Weissburgunder** (Kabinett Trocken) opens with a very clear and aromatic bouquet of white fruits and a touch of caramel. Full-bodied, intense and slightly sweetish due to the extract and 12.5% alcohol, this is a persistent and nicely grippy wine with fresh acidity and a good finish. It is still vital and stimulating thanks to the delicate salinity on the finish. Screwcap. Tasted in January 2020.

Now seven years old, Kilian Hunn's reductive-styled **2013 Chardonnay** (Kabinett Trocken) opens with a clear, fresh and matured bouquet of white fruits and some caramel notes. Lush and round on the palate, this full-bodied and sweetish wine is more powerful and richer compared to the delicate 2012 Weissburgunder (a.k.a. Pinot Blanc) and thus slightly broad and bitter on the finish. 12.5% alcohol. Screwcap. Tasted in January 2020.

The **2013 Grauburgunder Trocken** (designated as quality wine without any predicate and bottled with 13.5% alcohol) opens with a quite deep and intense bouquet of ripe seed fruits intertwined with delicate earthy and vegetal notes. Classy, lush and round on the fruit-intense palate, this is a powerful, dense, elegant and lingeringly mineral Pinot Gris with good grip and freshness on the lychee-flavored finish. Impressive. Screwcap. Tasted in January 2020.

From the Tuniberg district between Freiburg and the Kaisterstuhl and grown on loess and loam, the **2011 Pinot Noir Trocken** displays a clear and fresh red color and opens with a pure, fresh and impetuously wild and fruity bouquet of red berries and cherries along with delicate toast aromas. Silky and round on the palate, with very fine tannins and perfectly integrated acidity, this is a very elegant, refined and charming red with an intense and remarkably long finish. The oak is very well hidden and only palatable on the aftertaste. Modern zeitgeist would appreciate this style. 13.5% alcohol. Screwcap. Tasted in January 2020. The current vintage is 2014, which I haven't tasted yet.

From the Tuniberg district, the **2011 Spätburgunder Trocken** Barrique displays a warm, ripe, elegant, very precise, fresh and slightly toasty bouquet of fresh and stewed red and dark berries as well as sour cherries and some nougat notes. Smooth and silky on the refined palate, this is a full-bodied, round and elegant Pinot with a fine but lingering acidity, intensity and power. The tannins are finely interwoven, and there is stimulating salinity on the cherry-flavored finish. Due to its purity and freshness, I'd prefer the Pinot Noir but qualitatively both wines are on an excellent level. 13.5% alcohol. Screwcap. Tasted in January 2020.

Kilian Hunn's **2009 Spätburgunder** is the richest, ripest and most powerful wine of the six I tasted in January 2020. The nose is concentrated and aromatic in its pure and fresh yet ripe and toasty/floral cherry and dark berry notes. Silky textured on the palate, this is an intense, powerful, elegant and warming Pinot with grippy tannins, lots of toast and chocolate notes. The wine is still young, vital and firmly structured but almost narcotic on the finish. 14% alcohol. Screwcap.

