



VILLA HUESGEN

Key Facts

VILLA HUESGEN – The Art Nouveau Winery

The heart of VILLA HUESGEN is the Art Nouveau villa built in 1904 on the Middle Moselle, the family's ancestral home and the centre of the winery. It combines the elegance of Art Nouveau with the values of the winery: inspired by nature, characterised by craftsmanship, open to innovation and full of positive joie de vivre.

Founded in 1735, the winery is now run by Ado Huesgen, the eighth generation of the family. The best vineyards of the Middle Moselle produce fine, complex white wines with freshness, delicate acidity and minerality, which delight with their elegance and longevity.

VILLA HUESGEN focuses on minimalist, natural winemaking and sustainable methods to preserve the character of the grapes and their vineyards. Passion for the region and the product are the winery's guiding principles: Inspired by nature – made by happy people.

Foundation	Family estate since 1735
Philosophie	VILLA HUESGEN lives wine culture and turns it into a holistic experience
Owner	Ado Huesgen
Cellar Master	Edgar Schneider
Staff	8
Size	6,7 ha
Harvest	6.000 l/ha
Sites	Trabener Würzgarten, Trabener Kräuterhaus, Enkircher Steffensberg, Enkircher Zeppwingert, Enkircher Herrenberg, Ürziger Würzgarten
Grape variety	Riesling, Pinot Noir, Pinot Blanc, Chardonnay



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Viticulture	Sustainable viticulture with respect, appreciation and responsibility for nature and next generations • Natural greening • Avoidance of insecticides • Steepest slopes in purely organic cultivation • Careful vineyard work, predominantly manual labour • Preservation of traditional vineyards and maintenance of dry stone walls, also as wild bee nesting aids • Protection of natural resources • Compensation of monoculture through ecological compensation areas • Promotion of recirculation systems
Vinification	• Minimalistic, natural, organic and vegan winemaking • Selective hand-harvesting of whole grapes and gentle transport in uniform vats • Careful crushing of the grapes starting in the vineyard • Maceration for 2-6 hours • Gentle pressing in modern membrane press for 14-16 hours • Stainless steel tanks, Stockinger and French oak barrels • Predominantly spontaneous fermentation and partly fermentation with the help of dry yeasts, long yeast storage • Sufficient time for self-harmonisation of the wines • Storage in underground wine cellars



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Wines

Collection

- ByTheGlass Riesling dry
- LieblingsSünde Grauburgunder dry
- 0 Vol Riesling de-alcoholised

Estate Wines

- Blauschiefer Riesling dry
- Weißburgunder dry
- Chardonnay dry
- Pinot Noir Rosé dry
- Pinot Noir dry

Single Vineyards

- Trabener Würzgarten Kabinett dry
- Enkircher Steffensberg Riesling Kabinett semi dry
- Enkircher Steffensberg Riesling Spätlese fruity sweet

Grand Cru Vineyards

- Ürziger Würzgarten Riesling Kabinett dry Old Vines
- Enkircher Zeppwingert Riesling Kabinett dry Old Vines
- Alte Reben Riesling wurzelecht Enkircher Steffensberg dry
- Auslese Riesling Enkircher Zeppwingert noble sweet
- Auslese Riesling Ürziger Würzgarten noble sweet

Sparkling

- Mademoiselle Riesling Sekt brut nature Méthode traditionnelle
- Riesling Sekt brut Wiltinger Scharzberg

Social Media

Instagram @villahuesgen1735, @villahuesgenpavillon

Facebook facebook.com/villahuesgen, facebook.com/VillaHuesgenPavillon

Others

VILLA HUESGEN Pavillon – Weingarten am Moselufer

VILLA HUESGEN Holiday flat at the Mönchhof