

# Goustevin Mosel 15th Anniversary

December 2023

by Ormond Smith

It hardly seems like fifteen years have disappeared down the Mosel river since the inauguration of the Confrerie's Embassy in Germany, in Zeltingen-Rachtig in the heart of the Mosel wine growing region. But fifteen years it certainly is and joining in the celebratory 15<sup>th</sup> Anniversary Chapitre were a party of nine from Goustevin Scotland, with Connetable Nicol leading the group of Ormond Smith, James Sheerin, Christina Cameron, Caroline Duncan, Graham and Helen Vine from Nairn and David



**Schweinshaxes, sausages, sauerkraut and beer - delicious!**

MacAllister and Marjory Maule from Lanarkshire, they being joined by our good friends Andrea Weston and Paul Carlier from deepest Englandshire. After original plans to fly to Luxembourg were thwarted by British Airways, our KLM flights got us into Dusseldorf on the Wednesday evening where we dined in a traditional brewery/pub/restaurant, the "Im Goldenen Kessel" (<https://schumacher-alt.de>), owned by the Schumacher Alt Brewery ..... and an excellent evening was had!

The following morning we headed for Zeltingen by rail via Koblenz and Wittlich where we were met by Nikolaus and Odile Serwe from Goustevin Germany who took us to our accommodation in Zeltingen, the Hotel

Winzerverein ([www.hotel-winzverein.de](http://www.hotel-winzverein.de)) which it transpired, had opened up specially for the Goustevin guests from both Scotland and from Hanover – a most pleasant hotel and the owners looked after us splendidly. A very quick freshen up and we took a walk along the picturesque streets to Weingut Leo's {owned by our friends Leo and Dorothee Kappes ([www.weingut-leos.de](http://www.weingut-leos.de))} where, not only had Dorothee laid on a lunch for us but an in-depth tasting of many of the excellent Rieslings on their wine list, some 11 in fact covering most of the variations which they produce – just a great pity that



**Dorothee dispenses the first of 11 wines in the tasting**



**The brightly lit Christmas market in the old wine cellars**

post Brexit, it is no longer economical to have them ship orders across to the UK .... but we did indulge in the purchase of reasonable orders, suitcase space allowing! The welcome dinner that evening was held in the converted monastery Kloster Machern just across the river and a most pleasant evening was had with veal schnitzel, a few beers and catching up with our German, French and American friends.

Thursday morning dawned clear but cold and our coach sped us down river to the little town of Traben-Trarbach which is situated on both banks of the Mosel. The attraction was a visit to the extensive Christmas markets ([www.traben-trarbach.de](http://www.traben-trarbach.de)) held in the 16<sup>th</sup> century

underground old wine cellars of Traben on the north bank. These old cellars had the capacity to hold some 20,000 barrels of wine and interestingly, being a Protestant town in a largely Catholic area, the wines were shipped through necessity, downstream to markets in Koblenz and Frankfurt. These cellars snake their way under the streets and the stall-holders cover charcuterie, sweets, clothing, crafts ..... in other words, if it sells, it will be there! Copious samples of delicious artisan bread, charcuterie and sweets certainly helped to stave off any pangs of hunger by lunchtime and the many small bars did a roaring trade in rejuvenating weary visitors. After a quick wander around Traben itself, not to mention a welcoming and warming glass of glühwein, it was back to our hotel. quick freshen up and then into Bernkastel to both wander round their Christmas market in the suitably named Marktplatz and to see the opening of the first window of the Advent Calendar on the brightly lit and decorated Adler's Pharmacy building. In the early evening with temperatures dropping, a welcoming warm glass of Riesling glühwein was just the ticket and a most pleasant variation from the normal red wine offerings. The dinner that evening was held in the Taj Mahal Indian Restaurant just off Marktplatz and although the repast "filled the gap", it was generally felt to be somewhat bland in terms of spiciness (we Scots more used to the bite and warmth of curries from "nearer home"). A meandering local public bus then took us back to our hotel where in traditional practice, further glasses of Riesling were to be enjoyed.

Another biting cold morning on the Saturday had us travelling into Bernkastel-Kues for a visit and wine tasting at the renowned Cusanus Vinothek, where some 160 examples of wines, mostly Riesling, from vineyards along the Mosel and its tributaries can be sampled. However, on this occasion it was to be a tutored tasting, with presenter Philip well rehearsed and most informative. The seven wines presented ranged from Trockens, through Feinherbs to Spätlese's, all excellent examples of the grape and finishing off with a rather unusual wine for the Mosel, a red Pinot Noir, alternatively also called Pinot Nero. Light with soft tannins and a noticeably sweetish aftertaste in the writer's opinion. The tasting was accompanied by plates of what was termed as "finger food" and this turned out to be very satisfying and indeed filling. There was then the opportunity to visit the Cusanus Foundation Museum with its ancient manuscripts plus free time to wander around this lovely town but having done this on several previous occasions, the Scots opted



**Riesling wine and "finger food" at the Vinothek**



**Connetable Urban inducts his wife Ruth in the Confrerie**

to return to our hotel for a wee break before the Chapitre later that evening.

Duly rested and "toggled up" in our finery, we toddled the fifty odd metres up the Burgstrasse to the historic Kelterhaus Schorlemer, probably equivalent to a traditional town hall. Once robed up, the members of the Conseil of Goustevin Scotland took their place on the podium for the Chapitre where some ten new inductees were welcomed into the Confrerie, the Baron d'Honneur being Belgian Piet Killaars, more about whom later. After a glass (or three) of very acceptable Sekt and seemingly endless plates of canapés, the Gala Dinner was both imaginative and enjoyable (see the menu as a footnote to this article) and naturally

accompanied by liberal libations of Riesling in its different forms.  
Connetable Nicol

Following the Gala Dinner,

gave a short address, thanking our German hosts for the welcome and organisation of the visit, adding a wee reminder of our own Scottish Chapitre in May 2024 – he surprised his fellow Scots by delivering his address in German – he probably surprised himself at his fluency! A rather excellent duo then caught the mood of the evening perfectly, with a variety of easy listening music which soon had the dance floor full of enthusiastic dancers. And like all good nights, it seemed to end all too soon.

Sunday morning dawned to find ourselves perhaps surprisingly “bright eyed and bushy tailed” and ready for our final day in what is arguably Germany’s most picturesque wine region. Following a hearty breakfast and having packed our cases, we departed our hotel for a visit to the Zylinderhaus Motor Museum ([www.zylinderhaus.com](http://www.zylinderhaus.com)) just upstream from Zeltingen in Kues.



**1958 Borgward Isabella  
Cabriolet - a very stylish car for  
the period**

This museum is dedicated to the German automotive industry from the 1930’s up to the late ‘70’s and early ‘80’s and what a collection of both cars and motorcycles, covering three extensive floors.

Manufacturers still with us today like BMW, Mercedes and Volkswagen and many which have perhaps sadly disappeared like NSU, DKW, Auto Union, Wanderer, Horch, Wartburg, IFA, Steyr and Borgward, gone but not forgotten as the variety of exhibits testify! For the “petrolheads” amongst the visitors, it was almost “seventh heaven” but realistically, there were many items of interest to all. After a well deserved coffee, it was back onto our coach and upstream along the Mosel to Lieser and across the river to Mülheim and our lunch venue at Schillings-Mühle, (<https://schillingsmuehle.de>) a converted old mill near to the river (complete with water wheel) owned by Connetable Urban Lamberty’s brother Eckard and his wife Heike. In the homely surroundings of the Mühle, built in 1771, Urban gave a brief history of the family owned mills before we enjoyed a hearty grape-pickers lunch of lightly roasted sauerkraut, with potatoes and chopped



**The red carpet awaits the  
confreres at the entrance to  
this impressive schloss**

bacon – this dish is cooked in the Mühle kitchen, transported to the vineyards and reheated over fires kindled with discarded vine trimmings to sustain the workers. A most enjoyable, satisfying and traditional Mosel dish, accompanied with a glass (or two!) of excellent Riesling (what else!!). It was then back onto the coach and the short trip back across the Mosel to Schloss Lieser ([www.schlosslieser.de](http://www.schlosslieser.de)).



This striking building was built in the late 19<sup>th</sup> century as a family residence for successful entrepreneur Eduard Puricelli, who went on to build up extensive vineyards around the schloss. In time the building and estate passed to daughter Maria who married a high ranking Prussian officer and a powerful politician. Many government meetings under Kaiser Wilhelm II were held at the schloss, which is linked to important periods of both German and Dutch history, indeed the late Queen Juliana of the Netherlands was a regular visitor as

a child, playing in the extensive gardens. In 2007, the property was acquired by the current owner, Mr. Piet Killaars, our Baron d'Honneur of the previous evening in Zeltingen, who embarked on an extensive renovation and expansion programme (2007-2019), transforming the castle into a luxury residence. The



**The hotel's wine cellar**

The building is now run as a prestigious independent hotel as part of the Marriot Autograph Collection. To this day, Schloss Lieser is one of the most important buildings in the region and occupies second place in the federal state of Rhineland-Palatinate. The hotel exudes opulence but in a very understated way (the 125 sq. metre Kaiser Wilhelm or Emperor Suite is extremely luxurious) and we enjoyed a guided tour of the hotel, its wellness suite, dining rooms and wine cellar before being offered delicious cakes and coffee, the visit culminating in Mr Killaars presenting all present with bottles of most acceptable 2009 Riesling Spätlese from his own vineyards.

That brought to a climax our long weekend in this most scenic part of the Mosel valley and we headed back to Wittlich for what would turn out to be a somewhat fraught return to Scotland due to flight cancellations by KLM, although it must be said that at customer level, the airline staff could not have been more courteous and helpful. All that was left for those concerned of the voyagers was to get over colds and Covid infections which, since several of our French friends were also afflicted, was presumably "acquired" during our visit. All in all however, and despite the biting cold, a most enjoyable visit amplifying the base elements of the Confrerie of good food, good wine and good company. Warm memories of extensive Riesling dégustations, most satisfying regional dishes and appealing cultural visits abide!

## MOSEL GALA DINNER MENU / WINES

### **Canapes**

Königinpastete.	Vol-au-vents of creamy veal and mushroom ragout.
Trauntalhof/Sahne-Meerrettich, Ofen-Kürbis/, pumpkin karamellisierten Walnüssen.	Trauntalhof - Cream horseradish, baked caramelized walnuts.
Eifel-Ziegenkäse/hausgebackenem Fruchtbrot. bread.	Eifel goats cheese on home-baked fruit
Glasierter Chicorée/hausgemachte Wildterrine/ Zwiebelmarmelade	Glazed chicory/homemade game terrine/ onion jam

### Accompanying Wines

2019 Pinot Blanc Brut // 2021 Riesling dry sparkling wine // 2022 Weissburgunder  
2017 Zeltinger Schlossberg Riesling Feinherb

### Soup Course

Kürbiscremesuppe mit Maronenkrümel      Pumpkin cream soup with chestnut crumbs

### Accompanying Wines

2022 Zeltinger Sonnenuhr Riesling Kabinett Trocken // 2020 Zeltinger Feinherb

### Main Course

Rosa Roastbeef/Spätburgundersauce/      Pink roast beef/Pinot Noir sauce/potato gratin and  
Kartoffelgratin + Wurzelgemüse      root vegetables

### Accompanying Wines

2022 Zeltinger Sonnenuhr Riesling Kabinett Trocken // 2020 Zeltinger Feinherb

### Dessert

Nougatmousse/Zeltinger Spekulatius      Nougat mousse/Zeltinger Speculoos (flat pastries made from seasoned shortcrust pastry in the shape of figures)  
Zwetschgenkompott/Zimtstreusel      Plum compote/Cinnamon sprinkles  
Glühweincreme/eingekochten Birnen      Mulled wine cream/boiled pears

### Accompanying Wines

2018 Zeltinger Sonnenuhr Riesling Spätlese // 2019 Zeltinger Schlossberg Riesling Spätlese

The Gala Dinner wines were supplied by our Mosel Conseil friends Leo Kappes (Weingut Leo's) and Harald Junglen (Weingut Ackermann).