

Renovation Nells Park Hotel - 'Winzerzimmer', Trier (GER)

project **Renovation of the first floor into high standard hotel suites under the topic 'Mythos Mosel' wich are located inside the listed manor house of the year 1861**

client **Thomas Pütter and Denise Kraft-Pütter, Trier (GER)**

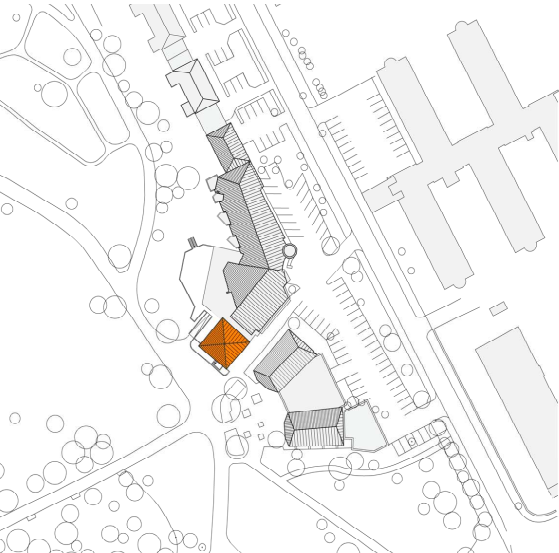
services **WW+, Esch-sur-Alzette (LUX) / Trier (GER)
architecture / interior arch. HOAI LPH 1-9**

civil eng. in cooperation with
Ingenieurbüro Lohner, Trier (GER)

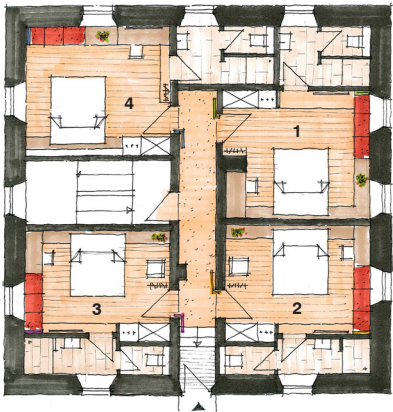
photographs Nells Park Hotel, Trier (GER) / Linda Blatzek, Trier (GER)

facts **- renovation of the listed manor of 1861
- renovation of the groundfloor into an restaurant
- renovation of the first floor into 4 star hotel suits
under the them of “Mythos Mosel”
- rearrangement of the hotel garden wich is part of the
adjacent listed park**

dates and numbers
gfa **160 m²**
ufa **116 m²**
gv **422 m³**
start of planning **03/2015**
realisation **10/2015 - 12/2015**



site plan



first floor mansion

In addition to the restaurant area on the ground floor of the new and old building, the two-stage renovation and extension of the four-star 'Nells Park Hotel' in Trier also involved the renovation of the listed vaulted cellar of the manor house. The newly created wine room, known as the Vinothek, hosts entertaining wine tastings led by the in-house sommelier, as well as commented tastings run by winegrowers, exclusive gourmet menu events or themed workshop tastings.

In addition to the extension of the gastronomic area, the upper floor of the 1861 manor house was converted into four new hotel rooms. These rooms were previously used by the administration of Nells Park Hotel and have been converted into individual guest rooms. These reflect the “Moselle myth” theme and aim to allow guests to fully immerse themselves in the region and its culture of indulgence. Through the use of just a few primarily regional and natural materials, bright rooms, which are flooded with natural light, have been created in a reduced design language. Other than the necessary bathroom installations, existing elements such as the parquet flooring, for instance, were retained and, when necessary, completed or complemented by skilled craftsmen.

A unique feature is that each room has its own regional patron. The Saar is represented by the VDP member vineyards Van Volxem, run by Roman Niewodniczanski, and von Othegraven, owned by Günter Jauch. The Klitzekleine Ring steep slope rescuers and the Moseljünger association were secured as representatives for the Moselle. The self-proclaimed “steep slope Riesling rescue team” is made up of nine vineyards from around Traben-Trarbach, who are on a mission to revive neglected vineyard slopes. The thirteen young winemakers of the Moseljünger e.V. have a similar mission, pouring their heart and soul into nurturing every single vine growing on the steepest slopes of the Moselle valley. For all these patrons, the concept of sustainability and the preservation of a unique cultural landscape are of key importance.

It is against this backdrop that guests can enjoy unique rooms in a contemporary setting, which features all the amenities of a modern hotel design without the character of the old manor house being lost. The rooms thus provide a perfect complement to the overall gastronomic concept of Nells Park Hotel. Guests immerse themselves in the exciting history of unique Riesling wines. They share the passion of their patrons and in doing so get to experience the region from a new angle!

- themed suites
- 1. Van Volxem
 - 2. Moseljünger
 - 3. Bergrettung
 - 4. Von Othegraven



Steep slope rescue team - 'Heroes of the Riesling'

It's work. It's back-breaking work. It is miserable drudgery. There is no reasonably priced machinery to relieve the drudgery of steep slope vine tending work. No wonder every year a few dozen winemakers throw in the towel. They let their slopes run to seed. This is a pity. For wherever high ground work is done, quality strives towards the summit. No flat land comes close to competing with what comes off the steep slopes of the Moselle. Fortunately, we have the 'Riesling Steep Slope Rescue Team'. This effort is being underpinned by nine wineries in the Traben-Trarbach area, who have made it their mission to revive neglected vineyards. 'The Klitzekleine Ring' has been doing great things since 2006. Many a noble plot could be saved - and with them the old vines that produce the most exciting Rieslings ever. As stated, this is miserable drudgery. But every sip proves that it's worth the effort.



Van Volxem - 'Back to the future'

A brewer whose heart beat for wine. More than 150 years ago, Gustav van Volxem left his brewery in Brussels and moved to the Saar. To Wiltigen. Where the best locations are the list headers: Gottesfuß, Volz and Scharzhofberg. Van Volxem demonstrated his skill. Under his direction, the Van Volxem winery became one of the most respected in the Empire. Around 1900, Van Volxem wines were more coveted and more expensive than the finest wines from Bordeaux.

Roman Niewodniczanski has been tied to this tradition since 2000. His recipe for success is a combination of patience and sacrifice. This means lower yields - fewer grapes means more mineral nutrients and more complex flavors. Grapes are harvested only after cellars are already filled elsewhere - every additional sunny day brings maturity and strength. That's why he allows fermentation to take place in the cellar - the longer the wines are on the lees, the better they will develop their harmonious and complex features.

Roman Niewodniczanski also takes time with our trainees when he leads them through his vineyards. He experiences his passion live through this adventure.



Moselle votaries - 'A rejuvenation for classic products'

This horror had a name: The Roman Cup. A bulbous, unwieldy drinking vessel that would have fit well into a Nero film adaptation with Peter Ustinov - but not at a wine party in the 21st century. The image of Mosel wine was as antiquated as the cup until the turn of the century. It was considered "lovely" that is, oversweet. The labels had a 1950s flair - Heinz Erhardt would have liked it. Then came the Moseljünger, an association of more than a dozen winegrowers. Since 2006 they have been proving that Moselle Riesling can also be dry and tart - and very casual. In a good mood and feeling cheeky, these young disciples of the world make it clear that the days of the old boy drinks are over. For wine tasting since then, the watchword is 'Riesling rocks.' The Rhythm & Wine party, which takes place every year in our historic Orangerie at Easter, is one of the highlights of Trier's yearly events - of course, the Roman Cup is absent.



Von Othegraven - 'Great-uncle Max is to blame'

This is how it works today: a person become rich and famous and one day thinks, perhaps out of boredom: 'Maybe owning a winery would be fun. Angelina Jolie, Gerard Depardieu and Sting did it that way - celebrities who are newcomers into the world of wine.'

But not Günther Jauch. He comes from the great Othegraven wine dynasty, whose roots go back to the time of Napoleon. If not his grandmother, but rather his grandfather had borne this time-honored name, today there would be a Günther von Othegraven.

In 2010, he took over the winery, which would otherwise have been auctioned off, and returned to the place of his childhood. It was here in Kanzem, in the historic manor house with its landscaped English park that the young Günther spent many holidays with his great-uncle Max. He must have liked it. Otherwise there would be no seventh-generation winery today. Who knows what would have become of the Kanzemer Altenberg! The dream location that you will find on our wine list and where every vintage delivers the right product.

