



OLIVER ZETER

CHARDONNAY MINERAL

Our Chardonnay vineyards are located across multiple sites in the region, primarily in Godramstein and Edenkoben but also “right outside our front door” on the Haardtter vinyards. The vines are rooted in compact soils such as limestone and loess as well as in weathered colored sandstone. They are trained into a flat arch to provide better air circulation in the fruiting zone and a uniform linear positioning of the clusters. In an effort to promote a more balanced flora ecosystem, we avoid all use of herbicides (here and in our other vineyards). The grapes are harvested exclusively by hand, and then pressed directly after harvest, without maceration. The must was then spontaneously fermented cloudy and without sedimentation in various wooden formats such as barrels, tonneaux and pièces for 14 months. It is then raised on the fine lees, an essential element that shapes the character of the wine, along with the natural malolactic fermentation. The yeast lends the wine balance and depth, and conveys upon it an air of maturity. The nose immediately makes clear the sovereignty with which this Chardonnay conveys its origin and genesis. The elegant fruit, with bursting ripe pear and orange, is calmed by aromas of brioche, fresh hazelnuts, and a balsamic note redolent of birch bark. It is taut yet charming on the palate, with moderate acidity and a grippy finish. The wine was bottled unfiltered and may therefore have minimal cloudiness.



GRAPE VARIETY	Chardonnay
BOTTLE SIZE (ML)	750
MATURATION	Stückfass, Tonneaux, Pièce
VINTAGE	2023
ALCOHOL CONTENT	13 % vol
ACIDITY	5,9 g/l
RESIDUAL SUGAR	0,5 g/l
	92+ Falstaff, 92 Vinous