OLIVER ZETER

# CHARDONNAY
# HAARDT




Our village wine Haardt Chardonnay comes from the northernmost and southernmost vineyards in the Haardt wine-growing district. It is the "little brother" from the Herzog (single vineyard) from Haardt, as it combines the greener Herzog grapes with the best grapes from the Bürgergarten. These sites are known for their Letten soil (a mixture of clay and limestone) and sandstone, which offer ideal conditions for growing Chardonnay. Both vineyards are located below the Palatinate Forest on an south-east-facing slope, with about 50% of the vines situated in a protected nature reserve. The grapes were hand picked and further hand selected at a sorting table to use only the finest berries. After a light crushing, the grapes macerated for a few hours before the must was pressed with a wine press. The fermentation took place in oak barrels of various sizes, and the young wine subsequently aged there for 8 months. Bottling occurred without filtration to allow the unique characteristics of our Haardt Chardonnay to shine.
On the nose, the Haardt Chardonnay impresses with fresh aromas of green apple, pear, and citrus fruits, accompanied by subtle floral notes and a hint of roasted almond. On the palate, the wine is vibrant and well-balanced, with a pleasant freshness and a distinctive mineral undertone. The finish is long, with a slight creaminess that rounds off the wine, making it both refined and approachable.

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| GRAPE VARIETY | Chardonnay |
| BOTTLE SIZE (ML) | 750 |
| MATURATION | Barrique, Tonneau, Stückfass |
| VINTAGE | 2025 |
| ALCOHOL CONTENT | 13 % vol |
| ACIDITY | 5,4 g/l |
| RESIDUAL SUGAR | 1 g/l |

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