



OLIVER ZETER

CHARDONNAY BÜRGERGARTEN



In the Haardter Bürgergarten vineyard, our Chardonnay vines are deeply rooted in a distinctive combination of clay marl and the characteristic yellow Haardt sandstone. Beyond the soils, the vineyard's southeast-facing exposition, gentle slope, and the cooling influence of the nearby forest create ideal conditions for producing a wine of exceptional character. Warm daytime temperatures combined with cool nights allow for complete physiological ripeness while preserving remarkable freshness, energy, and precision. The grapes were harvested entirely by hand and carefully sorted in the vineyard. Following a two-day cold maceration, they were gently pressed. The cloudy must underwent spontaneous fermentation with indigenous yeasts in 228-litre French oak pièces, where the wine remained on its full lees for 18 months. Extended lees ageing together with natural malolactic fermentation builds depth, texture, and structure, resulting in a distinctly Burgundian expression. The wine was bottled unfiltered to preserve the full complexity and authentic character of the vineyard. Its élevage is deliberately inspired by that of our Chardonnay Herzog, reflecting the same uncompromising approach to precision and longevity.

The nose is immediately expressive and layered, revealing ripe pear, yellow peach, and lemon zest alongside aromas of brioche, toasted hazelnuts, and subtle sweet spice. With aeration, delicate smoky and stony nuances emerge, adding further complexity and framing the wine's impressive intensity. On the palate, the Chardonnay Bürgergarten is powerful and broad-shouldered, yet remarkably precise and focused. A rich, creamy texture is balanced by vibrant acidity and pronounced chalky minerality. Despite its concentration, the wine retains exceptional freshness and culminates in a long, saline, and beautifully layered finish.

BOTTLE SIZE (ML)	750
MATURATION	Pièce
VINTAGE	2024
ALCOHOL CONTENT	13 % vol
ACIDITY	5,6 g/l
RESIDUAL SUGAR	0,5 g/l