RUDOLF FÜRST · GERMANY

Astheimer QbA Trocken Chardonnay, 2022

Franken, West Franconia, Franken

COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
White	Chardonnay	12.5%	2022 · 750 ml

STILL

LABEL

Tasting notes

The wine offers aromas of green apple, pear, citrus, and hints of stone fruit, with subtle notes of vanilla and toast. On the palate, it is fresh and structured, with creamy texture balanced by lively acidity and mineral undertones. The finish is clean, elegant, and persistent, with a delicate touch of oak and spice.

About the wine

The Chardonnay grows in Astheim's Karthäuser vineyard on thin, white shell limestone. The grapes are gently crushed by foot, fermented in small oak barrels and kept on the full lees for at least 16 months before bottling. Rudolf Fürst works its white Burgundy varieties on the Burgundian model, which this lean, chalky soil suits well.

Winemaking

MATURATION	small barrels and stainless steel tanks for 6 - 12 months

Cellar and service

SERVE AT	12–14 °C
AGEING POTENTIAL	8 - 10 years
FOOD PAIRING	Tasting with grilled seafood, lobster, and creamy pasta dishes. It also complements roasted chicken, veal, and buttery sauces. Its balance of freshness and richness makes it ideal for fine dining dishes and classic European cuisine.

Say it: Rudolf Fürst: ROO-dolf FÜRST; Astheimer: AHST-hy-mer; Trocken: TROK-ken; Chardonnay: shar-do-NAY