

RUDOLF FÜRST · GERMANY

Chardonnay R, 2022

Franken, West Franconia, Franken



COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
White	Chardonnay	13%	2022 · 750 ml

STILL



LABEL



Tasting notes

The wine reveals aromas of ripe apple, pear, citrus, and stone fruit, layered with notes of vanilla, toast, and subtle spice from oak aging. On the palate, it is rich and creamy, with balanced acidity supporting its concentration and depth. After-taste is long, smooth, and complex, with lingering notes of oak, minerality, and ripe fruit.

About the wine

The grapes come from a half-hectare plot planted in 1999 in the Karthäuser vineyard at Astheim, on thin white shell limestone. They are crushed by foot, fermented with ambient yeasts in 228- and 500-litre barrels and kept on the gross lees for 16 months. The vineyard is named after the Carthusian monks whose charterhouse stood in Astheim.

Awards

Falstaff Wine Guide Germany 2025 2024 — 96 points (2022); James Suckling — 98 points (2022); Wine Advocate — 96 points (2022)

Winemaking

MATURATION	12 months in barrels + 4 months in steel
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Cellar and service

SERVE AT	11–12 °C
AGEING POTENTIAL	12–15 years
FOOD PAIRING	Pairs perfectly with lobster, scallops, and rich seafood dishes. It also complements roasted chicken, veal, creamy sauces, and buttery dishes. Its richness and structure make it ideal for fine dining cuisine and complex, flavor-driven dishes.