

Bercher 2016 Chardonnay

Code	GBE-CHA16
Country	Germany
Region	Baden - Kaiserstuhl
Producer	Bercher
Color	White
Wine	2016 Chardonnay
Case Size	6x750
Pricing	NET
ABV	13.5
Acidity	6.8
Residual Sugar	1.4
Closure	Natural Cork
Annual Production (cases)	250
Varieties	100% Chardonnay
Destemming	Partial
Fermentation Vessel	Barrels
Fermentation Duration	6 weeks
Aging Method	Used Barrique 80%, New Barrique 20%
Aging Duration (months)	9
Filtered	Yes
Fining Agents	None
Yeast	Cultured
Lees Contact/Stirring	Contact and stirring
Malolactic	No
Added Sulfur	Yes, minimal
Vineyard Name	Burkheimer Feuerberg & Bickensohler Steinfelsen
Soil Type	Volcanic, Loess
Elevation (meters)	Loess:400, Volcanic 250
Vine Age (years)	35
Vine Yields (hl/ha)	45
Farming Practices	Sustainable
Grape Picking	Hand-harvested

Notes from the producer:

A deliberate blend of the two soil-types that are to be found in the Kaiserstuhl area. The impact of Loess shows in fruit-driven properties as well as a delicate acidic backbone. The volcanic soil brings minerality and an extended creaminess to the table, making this our own interpretation of a finely balanced Chardonnay.



WineWise Notes:

We never expected to import chardonnay from Germany, but found ourselves helpless in the face of this beauty's ineffable quality and, most importantly, its authentic differentness, for this is an unmistakably German wine in its blossomy aromas and focused, glossy and salty palate.

The Kaiserstuhl can justifiably claim to be the single best-known district of Baden. Its volcanic soils and singularly warm climate give rise to powerful, vibrant Pinots of every type. Cousins Martin and Arne Bercher are the tenth generation of the family to run this highly-reputed estate, one of several we represent that are members of the VDP (indeed, Arne is V.P. of the Baden chapter).

