

**PETER ZEMMER  
CHARDONNAY  
'BUCHHOLZ' 2023**



**91 Points**

“A round and creamy white, defined by a well-cut spine of acidity, this offers a harmonious range of glazed apple and nectarine fruit, with hints of lemon curd, vanilla and hazelnut. Savory touches of mountain herbs and stone-tinged minerality show on the finish.”

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