

**PETER ZEMMER**  
**CHARDONNAY**  
**'BUCHHOLZ' 2023**



•Antonio Galloni•  
**vinous** 91  
Points

“Spice notes mix with crushed yellow apples and chamomile as this opens in the glass. This splashes across the palate with ease, displaying fresh acidity and mineral-inflected orchard fruits. The 2023 tapers off with a cascade of sweet spice, gently structured and long.”

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