FRANZ KELLER



OBERBERGENER BASSGEIGE 1G
CHARDONNAY
2024

VARIETAL:	Chardonnay
VINTAGE:	2024
TASTE:	dry
REGION:	Baden/Kaiserstuhl
CLASSIFICATION:	VDP.ERSTE GEWÄCHSE
SOIL:	loess and basalt
MATURITY:	one year in barrique oak barrels, partially spontaneous and partially malolactic fermentation
CLOSURE:	Natural Cork
ALCOHOL:	12,5 %vol
RESIDUAL SUGAR:	0,2 g/l
SERVING TEMPERATURE:	10-12 °C
ALLERGENS:	contains sulphites
TASTING NOTES:	aromatic, tangy yet round, medium body with a charming velvety finish

WEINGUT FRANZ KELLER
Badbergstrasse 23, D-79235 Vogtsburg-Oberbergen Kaiserstuhl Baden
Tel. 0 049 (0) 7662 93 30-0, keller@franz-keller.de
www.franz-keller.de

Item No.: 0049

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