

Heinemann Scherzinger Bazenberg Chardonnay 2022

17 P.

Full bottle 1,309 g. From Niklas Heinemann, fourth-generation vintner trained at Huber and Ziereisen. Long spontaneous ferments and 21 months on lees in French barriques (25% new). Unfiltered and no sulphur until bottling. The oldest Chardonnay vines in Germany, planted in 1966, imported as Pinot Blanc from France by his grandfather and sold as such for 20 years until correctly identified. RS just 0.6 g/l

Highly distinctive. Smells of spearmint. Rich and rewarding but with fine acidity. Manages to straddle a certain honeyed quality with the freshness of a Chenin Blanc. There is real interest and delicacy here. Long, too. Bravo! I'm not suggesting keeping it longer because I'm slightly worried about low sulphur levels but I may well be wrong. Tastes as though yields were very low.

Producer	Heinemann
Cuvée	Scherzinger Batzenberg
Grape variety	<u>Chardonnay</u>
Classification	trocken
Appellation	Baden
Region	<u>Baden</u>
Country	<u>Germany</u>
Colour	White
Alcohol	13.5%
Score	17
When to drink	2024 - 2030

Published on	2 Jul 2024
Date tasted	30 Jun 2024
Reviewer	<u>Jancis Robinson</u>
Stockist	€42 cellar door