
GRAUBURGUNDER

dry

Herrenletten



TASTING NOTE

Characters need time. Like the Weissburgunder from the Herrenletten, this Grauburgunder speaks to you only at the second glass. Hazelnuts, herbs and ripe pear. A variety of sensations on the palate. Lasting and punchy. A powerful Grauburgunder that goes well with mildly smoked fish, game pâté and boletus.

AWARDS

2014 served at the gala menu of Berlin's master chefs 2017 to "Smoked pork belly with beetroot-dashi and miso"

VINTAGE

2015

BOUQUET

Melon fruit, smoky herbal flavour

HARVEST

Handpicked with careful selection

WINEMAKING

Cool fermentation in stainless steel

VINEYARD

Region: Pfalz

Vineyard site: Haardter Herrenletten

Soil: Letten

Vines: 21-41 years

Yield: 45 hl/ha

Slope: sloped 100%

Direction: S/SE

CLASSIFICATION

VDP.Erste Lage

GRADE

Qualitätswein

ANALYTIC DATA

Alcohol: 13.5 % vol.

Acidity: 5.8 g/l

Residual sugar: 2.2 g/l

DRINKING SUGGESTION

Now until 2026

Müller-Catoir
Weingut

Weingut Müller-Catoir, Mandelring 25, Haardt,
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