

SCHEUREBE

dry

Haardt



TASTING NOTE

With its delicate bouquet of tropical fruits such as pineapple and grapefruit as well as gooseberry and cassis, this Haardt Scheurebe is focussed on freshness, vitality, and the exotic.

AWARDS

2017 James Suckling: 93/100 | Wine accompaniment at the Supperclub 2018 for "Wan Tan"

2022 James Suckling: "Explosive nose of yellow and pink grapefruit with touches of cassis, melon and fresh mint. Sleek and dry on the palate where the fruit is much quieter than the bouquet. A bit like a well-structured sauvignon blanc. Good balance at the finish." | Wine accompaniment at the Supperclub 2023.1 for "Tom Kha-Style soup with coconut, kafir lime, shrimp and shiitake" | Wine accompaniment at the Supperclub 2023.2 for "Cod with curry pumpkin puree, pickled pumpkin, spinach emulsion, lotus root and miso beurre blanc"

2021 James Suckling: 92/100 "Here's a dry wine for sauvignon blanc fans with stacks of blackcurrant and mandarin aromas in the nose. Zesty and vibrant with expressive citrus and nectarine fruit on the barely medium-bodied palate, ..."

VINTAGE

2017

BOUQUET

Gooseberry, pineapple, vibrant richness

HARVEST

Handpicked with careful selection

WINEMAKING

Cool fermentation in stainless steel

VINEYARD

Region: Pfalz

Vineyard site: village of Haardt

Soil: Haardtsandstein

Vines: 13-46 years

Yield: 55 hl/ha

CLASSIFICATION

VDP.Ortswein

GRADE

Qualitätswein

ANALYTIC DATA

Alcohol: 13.0 % vol.

Acidity: 5.3 g/l

Residual sugar: 2.5 g/l

Müller-Catoir
Weingut

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