
WEISSBURGUNDER SEKT

brut

Müller-Catoir



TASTING NOTE

The Pinot Blanc Brut impresses with a bouquet of ripe apples (Cox Orange, Gold Parma) and subtle brioche notes. Its juicy, elegant, creamy body impresses with a lingering finish and a finely balanced structure.

The basis wines for our traditional sparkling wines come from the early harvests of fresh, healthy berries in our Haardt vineyards. The cool fermentation process follows the very gentle juice extraction process by means of whole grape pressing. The second fermentation process is based on the traditional champagne method, which involves a subsequent period of bottle aging on the lees for at least 18 months.

HARVEST

Handpicked with careful selection

WINEMAKING

Traditional bottle fermentation

VINEYARD

Region: Pfalz

Vineyard site: districts around Neustadt/Wstr.

Soil: Müller-Catoir

Yield: 55 hl/ha

CLASSIFICATION

VDP.Gutssekt

GRADE

Sekt b.A.

ANALYTIC DATA

Alcohol: 12.5 % vol.

Acidity: 8.1 g/l

Residual sugar: 4.2 g/l

Müller-Catoir
Weingut

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