

WEISSBURGUNDER

dry

Haardt



TASTING NOTE

This versatile accompaniment to many types of food has a delicate, lively bouquet of ripe apple and pear topped by a cool minerality, elegant body and full finish.

AWARDS

2017 James Suckling: 93/100 | restaurantwine (Ronn Wiegand): 5/5 stars - "Terrific Pinot Blanc value, this is a round, full bodied, crisp wine with excellent balance and flavor (pear, white peach, pineapple, lemon peel), and a medium long finish. Exceptional quality and value." | Wine accompaniment at the Supperclub 2018 for "Salmon | Cucumber | Avocado"

2021 James Suckling: 93/100 "A very attractive dry pinot blanc with juicy pear and melon fruit that you don't have to be Albert Einstein to understand. The bright, but by no means dominant, acidity at the crisp finish pulls you back."

2020 James Suckling: 93/100 "Cool yet effusive nose of garden peas and a wide range of white fruit, with the emphasis on pear. Only medium-bodied with spot-on balance of ripeness and elegance. The same level of balance at the long, silky finish. Drink or hold."

VINTAGE

2017

BOUQUET

Fully ripe apples and pears, elegant cool minerality

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: 6.1 g/l

Residual sugar: 2.0 g/l

Müller-Catoir
Weingut

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