

## 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

2018 RESTAURANT WINE® Issues #190-193: 5/5 stars "An elegant Pinot Blanc of outstanding quality. It is supple in texture, yet crisp, and full bodied, with fine balance, and a medium long finish tasting of pear, white peach, lemon, and cherimoya. Great value; can be aged a bit. Unwooded. Organic. [2021-2024]"

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

2018

### 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: 5.4 g/l

Residual sugar: 2.0 g/l

**Müller-Catoir**  
Weingut

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