

# WEISSBURGUNDER

*dry*

Herrenletten



## TASTING NOTE

Tropical fruits of ripe pineapple and banana. Fresh walnuts and a touch of marzipan. Full and round in taste. Austere and herbal with a very long finish. A powerful Weissburgunder that goes well with veal, poulards or scallops that are served with a sauce refined with cream, Weissburgunder and herbs.

## AWARDS

2021 James Suckling: 95/100 "A very sophisticated dry pinot with super-fine pear fruit and great precision, this concentrated wine feels much lighter than you might think. The touch of oak beautifully integrated at the very long and very refined herbal finish." | Wine accompaniment at the Supperclub 2023.1 for "Sautéed romaine lettuce with parmesan espuma, parsley emulsion, parsley oil, kalamata olives and crispy parmesan paper" | Wine accompaniment at the Supperclub 2023.2 for "Shiitake-dashi with mushroom-tofu-cabbage-wantan"  
2022 James Suckling: 95/100 "Stunning integration of white tree fruit and delicate toasty oak wrapped in a ripe pear aroma, a delicate creaminess and an intense minerality. Everything is so beautifully ..."

## VINTAGE

2021

## BOUQUET

Pear and quince, hazelnut, creamy powerful

## HARVEST

Handpicked with careful selection

## WINEMAKING

Cool fermentation in stainless steel

## VINEYARD

Region: Pfalz

Vineyard site: Haardt 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: 13.0 % vol.

Acidity: 7.1 g/l

Residual sugar: 2.9 g/l

## DRINKING SUGGESTION

Now until 2032

**Müller-Catoir**  
Weingut

Weingut Müller-Catoir, Mandelring 25, Haardt,  
67433 Neustadt an der Weinstraße



WEB [www.mueller-catoir.de](http://www.mueller-catoir.de) MAIL [info@mueller-catoir.de](mailto:info@mueller-catoir.de)

TELEFON +49 (0)6321 28 15