

WEISSBURGUNDER

dry

Herzog



TASTING NOTE

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

AWARDS

2017 James Suckling: 97/100 (Highest Rating for a German Pinot Blanc, Vintage 2017) | Winner enos Pinot Blanc Challenge 2019 (Best Pinot Blanc Germany) | restaurantwine (Ronn Wiegand): 5/5 stars - "The Herzog Pinot Blanc is remarkable: full bodied, supple, richly flavored, and well balanced; a wine with excellent flavor (pear, white peach, tangerine, lime, oak), and a very long finish. Warrants further aging."

2022 James Suckling: 97/100 (Best Weissburgunder in its class 2023) "Here is a genuinely Burgundian-style German pinot blanc with a very complex nose of ripe pear, brioche, toasted baguette plus notes of honeysuckle and Amalfi lemon. Stunning elegance, the creamy and mineral aspects of the wine precisely matched to one ..."

VINTAGE

2017

BOUQUET

Ripe pear flavours, profound, complex

HARVEST

Handpicked with careful selection

WINEMAKING

Cool fermentation in stainless steel

VINEYARD

Region: Pfalz

Vineyard site: Haardter Herzog

Soil: Haardtsandstein

Vines: 6-23 years

Yield: 45 hl/ha

Slope: steep 30%, sloped 70%

Direction: SE

CLASSIFICATION

VDP.Erste Lage

GRADE

Qualitätswein

ANALYTIC DATA

Alcohol: 13.5 % vol.

Acidity: 5.9 g/l

Residual sugar: 1.1 g/l

DRINKING SUGGESTION

Now until 2028

Müller-Catoir
Weingut

Weingut Müller-Catoir, Mandelring 25, Haardt,
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