

## 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,  
67433 Neustadt an der Weinstraße



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