

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

2018 James Suckling: 96/100 Points "Lots of buttercups and pure, milk-flavored ice-cream, as well as fresh loquat, butternut squash, apricot pastries and apple curd, all building into this concentrated and powerful weissburgunder. There is richness and some serious phenolics, yet the acidity is more than up to the task of cutting through the buttery and creamy texture. Drink now or hold. (Top 100 Wines of Germany 2019, Best Pinot Blanc Germany Vintage 2018) | Robert Parker: 91+/100 Points "The 2018 Herzog Weissburgunder is bright and clear on the primary and fruity nose that displays lovely purity, finesse and the characteristic hazelnut blossoms. Fullbodied, lush and rich on the palate, still with some supporting oak features ...

VINTAGE

2018

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: 13.0 % vol.

Acidity: 4.9 g/l

Residual sugar: 1.1 g/l

DRINKING SUGGESTION

Now until 2029

Müller-Catoir
Weingut

Weingut Müller-Catoir, Mandelring 25, Haardt,
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