

## 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

2020 James Suckling: 96/100 "You could easily mistake this deep and complex dry Pinot Blanc for a Grand Cru Burgundy, thanks to the creamy but deeply structured palate. Enveloping melted-butter and mirabelle aromas and startling minerality that are miraculously married on the richly textural palate. And then comes the warm and silky wave of the finish that leaves no doubt. Drink or hold."

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 minerally aspects of the wine precisely matched to one another. Very pure finish that stretches off ..."

### VINTAGE

2020

### 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: 6.5 g/l

Residual sugar: 3.4 g/l

### DRINKING SUGGESTION

Now until 2031

**Müller-Catoir**  
Weingut

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



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