
WINEMAKER BATTLE MÜLLER-CATOIR VS. SEEGER

Saturday, May 17, 2025

Exciting wine and culinary evening at the Mandelring Manor: The grand winemaker battle between Müller-Catoir and Seeger

Last Saturday, an extraordinary event took place at the Mandelring Manor, delighting wine lovers and gourmets alike. Together with renowned Michelin-starred chef Hedi Rink from the Urgestein* restaurant, the VDP.Weingüter Müller-Catoir and Seeger competed in a thrilling battle to present the perfect wine pairing for an exquisite 5-course menu.

The evening began with a stylish reception, where guests had the opportunity to enjoy the creative atmosphere and prepare for an enjoyable evening. During the event, the wines from both wineries were served in a direct comparison, accompanied by culinary highlights that left nothing to be desired.

The menu at a glance:

Olive bread / aioli / olive gremolata

Cured char / asparagus mousse and salad

Müller-Catoir: 2020 Haardter Bürgergarten Riesling 1G |VDP.Erste Lage dry

vs.

Seeger: 2023 Sauvignon Blanc "S" |VDP.Erste Lage dry

White tomato soup / pickled tomatoes / tomato grisini / raviolo

Müller-Catoir: 2021 Haardt Scheurebe |VDP.Ortswein dry

vs.

Seeger: 2024 Auxerrois |VDP.Erste Lage dry

Crustacean risotto / bisque / quenelle

Müller-Catoir: 2024 Neustadt „V“ Chardonnay |VDP.Ortswein dry

vs.

Seeger: 2024 Weißer Burgunder AS |VDP.Erste Lage dry

Marshmellow with Campari and Calamansi

Lamb ragout / sweet potato mash

Müller-Catoir: 2020 Haardter Herzog Spätburgunder 1G |VDP.Erste Lage dry

vs.

Seeger: 2022 Spätburgunder S |VDP.Erste Lage dry

Rhubarb / white chocolate / almonds

Müller-Catoir: 2017 Herzog Rieslaner Auslese |VDP.Erste Lage edelsüß

vs.

Seeger: Blanc de Blanc Sekt |VDP.Erste Lage brut

After enjoying the diverse dishes and wines, the question arose as to who would win the evening. While taste remains subjective, all guests agreed: There were no losers this evening, only winners – the shared experience and the joy of good food and wine.

The lively atmosphere and the lively interaction between winemakers, chefs, and guests made the evening an unforgettable experience. The event impressively demonstrated the passion and craftsmanship that lies within the Palatinate's wine and culinary scene.

We thank everyone involved for an inspiring evening and are already looking forward to the next major culinary event!

