



GEORG BREUER

Wine description

2010 „GB“ Jeux Spätburgunder - blanc de noir Weingut Georg Breuer

Winegrowing area

The Rheingau covers approximately 3.000 hectares of vineyards and is one of the smallest wine growing regions in Germany. The southerly exposed vineyard sites protected by the Taunus mountain range are a reliable source of one of the finest Riesling and Pinot Noir wines of the country.

Vintage

The 2010 vintage began with a very long, cold winter followed by all weather extremes which Mother Nature can offer. From the very irregular flowering period, we recognised early that a smaller vintage yield would be harvested this year.

Throughout the year a very good level of ripeness developed, so that in the harvest we were able to pick very ripe grapes with a strong level of acidity.

Grape variety

The right location and the vintner's skill is essential for Pinot noir (Spätburgunder) to fully express its elegant aroma profile.

Soils

Deep, gravely clay soils with layers of quartzite and slate prevail in these southerly exposed steep vineyard sites.

Wine estate

Implementing a strict quality philosophy Bernhard Breuer turned the family-owned wine estate with its 33 hectares into a leading estate in the Rheingau. Today, his daughter Theresa Breuer runs the estate, supported by cellar master Hermann Schmoranz.

Wine description

Light yellow colour, delicate aromas of herbs paired with wild berries, lush savoury fruit, light taste of tannins, fresh acidity, well-balanced and elegant. (Low Yields of 40hl/hectare).

Food Pairing

Ideal drinking temperature: 9° Celsius. It pairs well with fresh asparagus, grilled fish and vegetables. Drink now through to 2012.

Residual sugar: 3,2g/l total acidity: 9,2g/l alcohol: 11,5% vol