

Wine profile 2013 GB ROUGE – PINOT NOIR

Region

With its some 3000 Hectars, Rheingau is one of the smallest wine growing regions in Germany. South facing steep slopes are protected from the cold northerly winds by the Taunus Mountains, giving ideal ripening conditions.

Vintage

The year from a meteorological perspective, began with a false start. After a mild beginning we had permanent frost followed by two above average cold months February and March, also May was very cold and wet which meant a slow growth. June and July followed with summer like temperatures and August and September brought quite normal temperatures and rainfall. We experienced a slightly later harvest begin and very unstable weather conditions through till end of October.

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 quartz 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 34 hectares into a leading estate in the Rheingau. Today it is managed by his daughter Theresa Breuer and production manager of many years, Hermann Schmoranz, with the assistance of cellar master Markus Lundén.

Wine description

Bright ruby red, delicate aromas of wild berries and sour cherry, hints of smoke, clove and vanilla, framed by spicy structure, lush savoury fruit, ripe tannins, well-balanced and elegant. Low Yields of 40hl/hectare.

Food pairing

Ideal drinking temperature: 16° Celsius. We recommend to decant this wine; it pairs well with delicate roasts, smoked ham and ripe pecorino cheeses. Drink now through to 2017.