



# GEORG BREUER

## Wine Profile

### 2025 GB BLANC

– Pinot Blanc & Gris –



Vintage	2025
Residual sugar	3,7 g/l
Acidity	6,9 g/l
Alcohol	11,5 vol%
Drinking temperature	7°C

## THE WINE

The wine has been matured in stainless steel tanks and, alongside its approachable body, offers a pleasant freshness. The aromas of ripe stone fruit and white blossoms, combined with a full-bodied flavour and subtle acidity, make this wine a delightful choice for many occasions.

## THE ORIGIN

The grapes for this Burgundy cuvée come from various Rudesheim vineyards, which are mainly characterised by quartzite and slate soils, as well as loamy gravel.

## THE VINTAGE

The 2025 wine year was marked by persistently warm weather and a very early growing season. A dry, sunny spring significantly accelerated vine development. The summer was predominantly warm and dry, interrupted by occasional wet spells with increased risk of disease. An unusually wet September necessitated a very rapid and selective harvest from mid-September onwards. In the cellar, a vintage is emerging with structured freshness, clear aromas and good balance.

## PAIRING

With fresh asparagus with hollandaise sauce, prawns in lemon butter and antipasti.

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