



# GEORG BREUER

## Wine description **2006 Georg Breuer Brut** **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 wines of the country.

### *Vintage*

The 2006 vintage is characterised by high quality levels and low yields. High grape densities due to very warm summer months and a fine acidity bring the distinctive harmony in the wine. The heavy rainfall towards the end of September and beginning of October meant a swift harvest, as the botrytis noble rot quickly spread and an intense manual selection of the grapes was required.

### *Grape Variety*

A blend of Pinot Noir, Pinot Gris, Pinot Blanc and a little bit of Riesling.

### *Soils*

The grapes are sourced from vineyards with loamy sedimentation over a bed rock of Taunus slate.

### *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*

This sparkling wine is produced by the Method Traditional, which is the equivalent to the Methode Champenoise. The second fermentation of the wines take place in the bottle. It rests a minimum of 36 months on the lees, before the first tranche is disgorged.

### *Character*

Very fine mousse, bright yellow colour with notes of citrus and stone fruit flavours. Fine creaminess, coupled with some length in the after taste.

### *Recommendation*

Drink at 8° C, well chilled. As an aperitif but also with marinated salmon or fish in light sauces.