



GEORG BREUER

Wine description

2011 „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 2011 vintage was defined by very unstable weather, which however towards the end allowed the grapes to develop perfect ripeness. After a short and cold winter, the April brought early summer-like temperatures with very little rain. Only in July and August could the rainfall deficiency be recovered. In the last weeks of the ripening process we enjoyed a golden October. Warm summer temperatures provided for a long harvest, which allowed all vineyards to be picked at the most ideal time.

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: 9,6g/l total acidity: 6,5g/l alcohol: 12,0 % vol