



# GEORG BREUER

Wine profile

2019 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

After a very hot year and a dry winter, the vines started with a water deficit into the new vegetation year, which supposed to be another dry one. A very cool May was slowing down the vegetation, but the high temperatures in July bring back a few problems. In some vineyards the grapes get sunburn but luckily they did not affect the quality of the grape material. It was a very quick harvest because the ripeness of aroma and phenolic was on its point very early and there was no risk because of the weather. This vintage brings very aromatic wines with a nice acidity structure.

## Grape variety

Pinot noir grapes are grown around the world, mostly in the cooler climates. It is a difficult variety to cultivate and transform into wine. The grapes produce tightly packed clusters with a thin skin and low yield amount. It is up to the winemaker's skill to produce an elegant red wine what pinot noir is known for.

## 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 40 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.

## Food pairing

Ideal drinking temperature: 14° Celsius. It pairs well with delicate roasts, smoked ham and ripe pecorino cheeses.

Alcohol 12% vol. · Residual sugar 0,1 g/l · Total acidity 5,2 g/l

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