



GEORG BREUER

Wine Description **2009 Grauer Burgunder – Pinot Gris** **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. Great Pinot wines are also produced here.

Vintage

The 2009 vintage began with the coldest winter of the last decade followed by an extremely warm spring in early April. Very warm temperatures from July through to September were released by cool nights and isolated rain showers in October. This allowed us to harvest the grapes under ideal conditions, completely ripe and healthy.

Grape variety

Pinot Gris (Grauer Burgunder) is a member of the burgundy grape family and directly related to Pinot Noir. It provides for spicy wines with lots of extracts and delicate acidity structure.

Soils

The southerly exposed steep vineyards sites in Rudesheim consist predominantly of shallow, gravely clay soils with layers of quartzite and 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

Bright yellow with green reflexes, fine spicy aromas of apricots, delicate fruit aromas framed by subtle hints of oak, harmonious, savoury finish; pure expression of the grape variety; well-made. This wine was fermented and aged in a small wooden cask. (Low yields of 35 hl/hectare).

Food pairing

Ideal drinking temperature: 10° Celsius. We recommend decanting this wine; it pairs well with goose liver, grilled salmon and filled partridge. Drink now through to 2017.

Residual sugar: 1,6g/l total acidity: 5,1g/l alcohol: 13,0% vol