



GEORG BREUER

Wine profile

2011 GRAUER BURGUNDER – PINOT GRIS

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 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

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 34 hectares into a leading estate in the Rheingau. Today Theresa Breuer runs the estate, supported by production manager Hermann Schmoranz and cellar master Markus Lundén.

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 2019.

Alcohol 12,5% vol · Residual sugar 2,2g/l · Total acidity 5,8g/l

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