



GEORG BREUER

Wine profile

2017 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

2017 was a vintage full of challenges. It started with a short cold winter. Early bud break was caused by spring-like temperatures from mid-February to mid-April. Our vineyards luckily spared the frost at the end of April. In the middle of May warm weather encouraged the growth of vegetation. The vineyards of Rudesheim escaped the harsh winds and hail in August while the Rauenthal vineyards suffered damage. We overcame some obstacles in September such as increased rainfall which lead to mould development due to bursting grapes, and high wasp activity. Overall these conditions lead to an early harvest starting in the beginning of September and ending on the 7th of October after a strict selection.

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 his daughter Theresa Breuer runs the estate, supported by production manager Hermann Schmoranz and cellar master Markus Lundén.

Wine description

In its youth the wine shows itself very playful with aroma of fresh mirrabelles and hay. The roast aromas from the fermentation in French oak barrels also have some nutty nuances. The acidity structure is refreshing and animating.

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 until 2027.

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

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