



GEORG BREUER

Wine description **2009 Grauer Burgunder „B“ 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 acidic structure.

Soils

The grapes for this wine are sourced from the steep vineyard slopes located directly below the „Germania monument“. The 40-year old vines root on gravely clay soils with patches 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

Intensive yellow, spicy aromas of apricots and pineapple, subtle fruit aromas framed by hints of minerals, delicate aromas of vanilla and hazelnut, long lingering finish, pure expression of the grape. This wine was fermented, aged in small oak casks. (Low yields of 25 hl/hectares).

Food pairing

Ideal drinking temperature 10°Celsius. We recommend to decant this wine; this wine pairs well with grilled sausage, grilled lamb or fish and ripe cheeses. Drink now through to 2019.

2,5 g/l residual sugar 4,4 g/l total acidity 13,5% alcohol