



# GEORG BREUER

## Wine description **2010 Rose Brut** **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.

### *Vintage*

The 2010 vintage began with a very long, cold winter followed by all weather extremes which Mother Nature can offer. From the very irregular flowering period, we recognised early that a smaller vintage yield would be harvested this year.

Throughout the year a very good level of ripeness developed, so that in the harvest we were able to pick very ripe grapes with a strong level of acidity.

### *Grape Variety*

100 % Spätburgunder – Pinot Noir

### *Soils*

The grapes are sourced from southerly exposed steep vineyards with deep, gravely clay soil, with layers of quartz 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*

This sparkling wine is produced by the Method Traditional, which is the equivalent to the Methode Champenoise. The second fermentation of the Spätburgunder-pinot Noir base wines take place in the bottle. It rests a minimum of 18 months on the lees, before the first tranche is disgorged.

### *Character*

Very fine mousse. Light salmon pink colour with notes of apple and apricots. Fine creaminess, coupled with some citric notes in the after taste.

### *Recommendation*

Drink at 8° C, well chilled. As an aperitif but also with marinated salmon or fish in light sauces.