



GEORG BREUER

Wine profile

2017 SPÄTBURGUNDER – PINOT NOIR

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

The right location and the vintner's skill are essential for Pinot noir (Spätburgunder) to fully express its elegant aroma profile.

Vinification

We use a chilled maceration on the skins for a few days and then start the alcoholic fermentation. We use 100% Barrique barrels for storage after fermentation.

Soils

Deep, gravely clay soils with layers of quartzite and slate prevail in these southerly exposed steep vineyard sites.

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

Deep ruby red, ripe aromas of wild berries and cherries, hints of smoke, clove and vanilla, framed by spicy structure, lush savoury fruit, young tannins, well-balanced and elegant. Low yields of 25 hl/hectare.

Food pairing

Ideal drinking temperature: 16° Celsius. We recommend decanting this wine; it pairs well with delicate roasts, smoked ham and ripe hard cheese. Drink now through 2027.

Alcohol 11,5% vol · Residual sugar 0,1 g/l · Total acidity 4,5 g/l

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