



# GEORG BREUER

## Wine profile

### 2008 SPÄTBURGUNDER „B“ – 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

The 2008 vintage began with a cold winter and an early spring. Early bud break contributed to an extremely long vegetation period, which led to grapes of very high quality. The healthy, perfectly developed grapes gave us wines with a very fresh acidity, pronounced fruit character and full body.

#### Grape variety

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

#### Vinification

The way of producing Spätburgunder – Pinot Noir is orientated at the Burgundy, where they 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

Stored for a long time in French oak barrels. Bright ruby red, delicate aromas of wild berries, hints of smoke, clove and vanilla, framed by spicy structure, lush savoury fruit, ripe tannins, well-balanced and elegant. Low yields of 40 hl/hectare.

#### Food pairing

Ideal drinking temperature: 16° Celsius. We recommend decanting this wine; it pairs well with delicate roasts, smoked ham and ripe pecorino cheeses. Drink now through 2013.

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

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