



GEORG BREUER

Wine Profile

2019 GEORG BREUER BRUT

– Burgundy Cuvée Sparkling Wine –



Vintage	2019
Alcohol	12,5 vol %
Drinking Temperature	9°C
Storage Potential	10 years

THE SPARKLING WINE

This rare cuvée is a blend of Pinot Noir, Pinot Blanc and Pinot Gris – mostly matured in small wooden barrels. This sparkling wine is produced using the traditional method of bottle fermentation and has rested on the lees for over seven years before individual batches are disgorged in stages. A fine-bubbled, intense yellow colour; an enticing aroma of apricots, apple and brioche, accompanied by nutty notes with toasted caramel; delicate fruitiness; a spicy acidity; good structure with vigour and a lingering finish.

THE ORIGIN

The grapes come from vineyards in the Rheingau with shallow to deep, stony loam soils containing layers of quartzite and slate.

THE VINTAGE

The 2025 wine-growing year was characterised by persistently warm weather and a very early growing season. A dry, sunny spring significantly accelerated the vines' development. The summer was predominantly warm and dry, punctuated by occasional wet spells with increased risk of disease. An unusually wet September necessitated a very rapid and selective harvest from mid-September onwards. In the cellar, a vintage with structured freshness, clear aromas and good balance is emerging.

PAIRING

Served well chilled at 8°C as an aperitif, with delicate fish starters, light pâtés, grilled fish or fruity desserts.

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