



GEORG BREUER

Wine Profile

2024 GB ROSÉ

– Pinot Noir –



Vintage	2024
Residual sugar	4,7 g/l
Acidity	7,6 g/l
Alcohol	11,5 vol%
Drinking temperature	7°C

THE WINE

A Rheingau Pinot Noir vinified as an elegant rosé. The grapes are pressed very gently, so that only a hint of red colour is transferred to the juice; the wine is then treated like a white wine and aged in stainless steel tanks. The slightly floral bouquet features notes of red berries and rhubarb. On the palate, it is fruity with fresh acidity and a delicate minerality.

THE ORIGIN

The grapes come from vineyards in the Rheingau region, where the soil is stony loam, ranging from shallow to deep, with layers of quartzite and slate.

THE VINTAGE

The 2024 wine year was marked by unusually wet and warm weather. Spring started off mild, but a drop in temperature in April slowed down the development of the vines, which was further hampered by high rainfall in May. The summer was changeable with frequent rainfall, while temperatures fluctuated. Despite some dry spells, rainfall remained above average. In mid-September, a rapid yet intensive grape harvest began, requiring a great deal of selection. The result in the cellar was a vintage of cool, elegant and lively wines.

PAIRING

Serve with strawberry and rhubarb compote, a summer salad with strips of turkey, or why not simply try it with local strawberries?

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