



GEORG BREUER

Wine Profile

2024 GB ROUGE

– Pinot Noir –



Vintage	2024
Residual sugar	0,5 g/l
Acidity	5,4 g/l
Alcohol	12,0 vol%
Drinking temperature	12 °C

THE WINE

The wine is aged in large wooden barrels and is ruby red with violet reflections. Delicate aromas of wild berries and sour cherry, hints of smoke, clove, vanilla, finely spiced structure, juicy fruitiness, delicate tannins, balanced and elegant.

THE ORIGIN

The grapes come from our younger, cooler vineyards with shallow to deep, stony clay soils containing 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

With antipasti, mushroom risotto, grilled fish or nutty cheeses such as Comté.

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