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# EXPERIENCE EUROPEAN WINES

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# WHY CLINK DIFFERENT

At first glance, the wine regions of Bordeaux and Germany may seem to share few similarities. Bordeaux is known for its prestigious red blends, while Germany is recognized for its iconic Rieslings.

In fact, Bordeaux and Germany's wine regions share fascinating parallels. Dry, refreshing white wines, approachable reds and delicious sparkling wines emerge from both regions.

Beyond their diverse range of wines, Germany and Bordeaux mirror each other in their deep winemaking histories, culinary cultures and passions for winemaking.

Challenge your perceptions—and your palates—and dive into European wines.

## DARE TO CLINK DIFFERENT.





# THE BEAUTY OF BORDEAUX

Bordeaux is located in southwest France near the Atlantic Ocean. Centered on the Gironde Estuary, Bordeaux is an ideal region for winegrowing because of its moderate, maritime climate and quality soils that are uniquely suited for specific grape varieties.

The Garonne and Dordogne Rivers, and their tributaries, help to create specific microclimates that contribute to the overall diversity of Bordeaux's wines. From the gravelly soils of the Left Bank which produce structured red wines, to the morning fogs in Sauternes that produce legendary sweet wines, Bordeaux wines show a true sense of place.

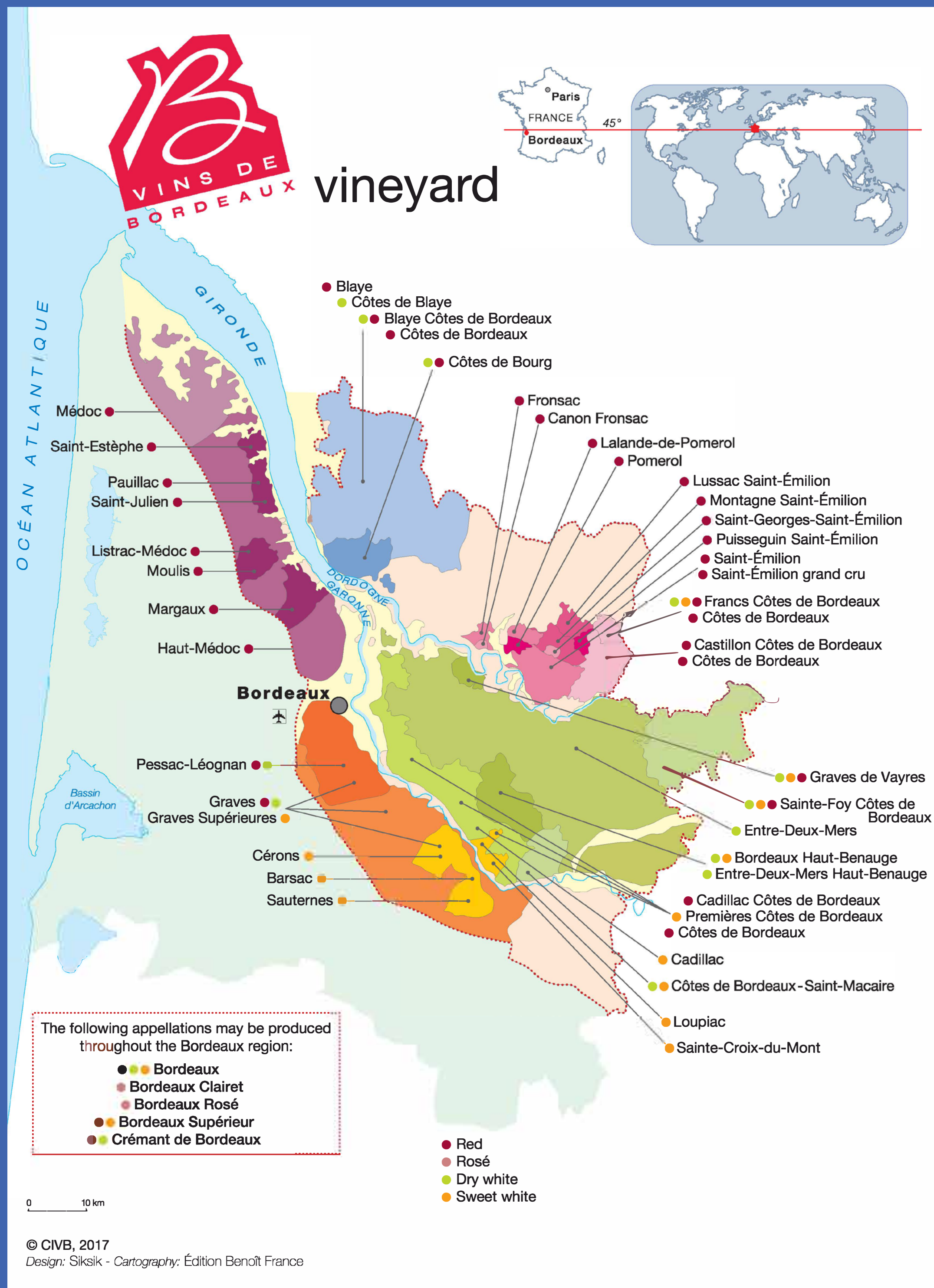
## QUICK FACTS QUICK FACTS QUICK FACTS QUICK FACTS

- Until 1970, Bordeaux produced mostly white wines
- The average bottle price of Bordeaux wine costs \$20
- Bordeaux is the largest premium wine region in France
- 75% of Bordeaux's vineyards are certified environmentally friendly, including 13% certified organic
- World's leading producer of Merlot

BORDEAUX



# BORDEAUX





# BORDEAUX GRAPE VARIETIES & WINE STYLES

## RED GRAPES

### MERLOT

- Most planted grape variety in Bordeaux
- Contributes texture, weight, and lush dark fruit notes to blends
- Food pairings: Lamb with rosemary, vegetable lasagna, chocolate mousse

### CABERNET SAUVIGNON

- Native to Bordeaux
- Gives structure, freshness and depth of flavor for ageable wines
- Food pairings: Seared tuna, grilled steak, raspberry pie

### CABERNET FRANC

- Primarily grown on the Right Bank
- Brings more complexity and a savory edge to blends
- Food pairings: Lamb tagine, turkey, brie cheese

## OTHER VARIETIES

Petit Verdot, Malbec, Carménère

## WHITE GRAPES

### SAUVIGNON BLANC

- Originates in Bordeaux
- Produces both refreshing yet multifaceted dry and sweet whites
- Food pairings: Goat cheese and honey tart, leek quiche or simply seafood

### SEMILLON

- Full bodied and textural with honeyed notes
- Used in both dry and sweet styles – though it really shines in the latter
- Food pairing: Chilled melon soup, grilled fish, strawberry & ricotta dessert

### MUSCADELLE

- Aromatic, floral variety
- Blended in both dry and sweet whites
- Food pairing: Tikka massala chicken, blue cheese

## OTHER VARIETIES

Colombard, Merlot Blanc, Sauvignon Gris, Ugni Blanc

**BORDEAUX**  
**WINE STYLES**

Sparkling: Crémant de Bordeaux | Dry, Unoaked Whites  
Dry, Oaked Whites | Rosé | Fruity Reds  
Age-Worthy Reds | Sweet Whites







# WHY GERMANY IS A GEM

As one of the northernmost wine-growing countries in the world, Germany possesses a cool climate that makes it uniquely-suited to produce an exceptional array of wine styles, from specialized grape varieties as well as well-known international varieties.

Germany is home to 13 distinct wine regions, with the majority focused in the southwest. The soils, geology, and microclimate of each region dictate which varieties are planted, but far and above, Germany is Riesling country.

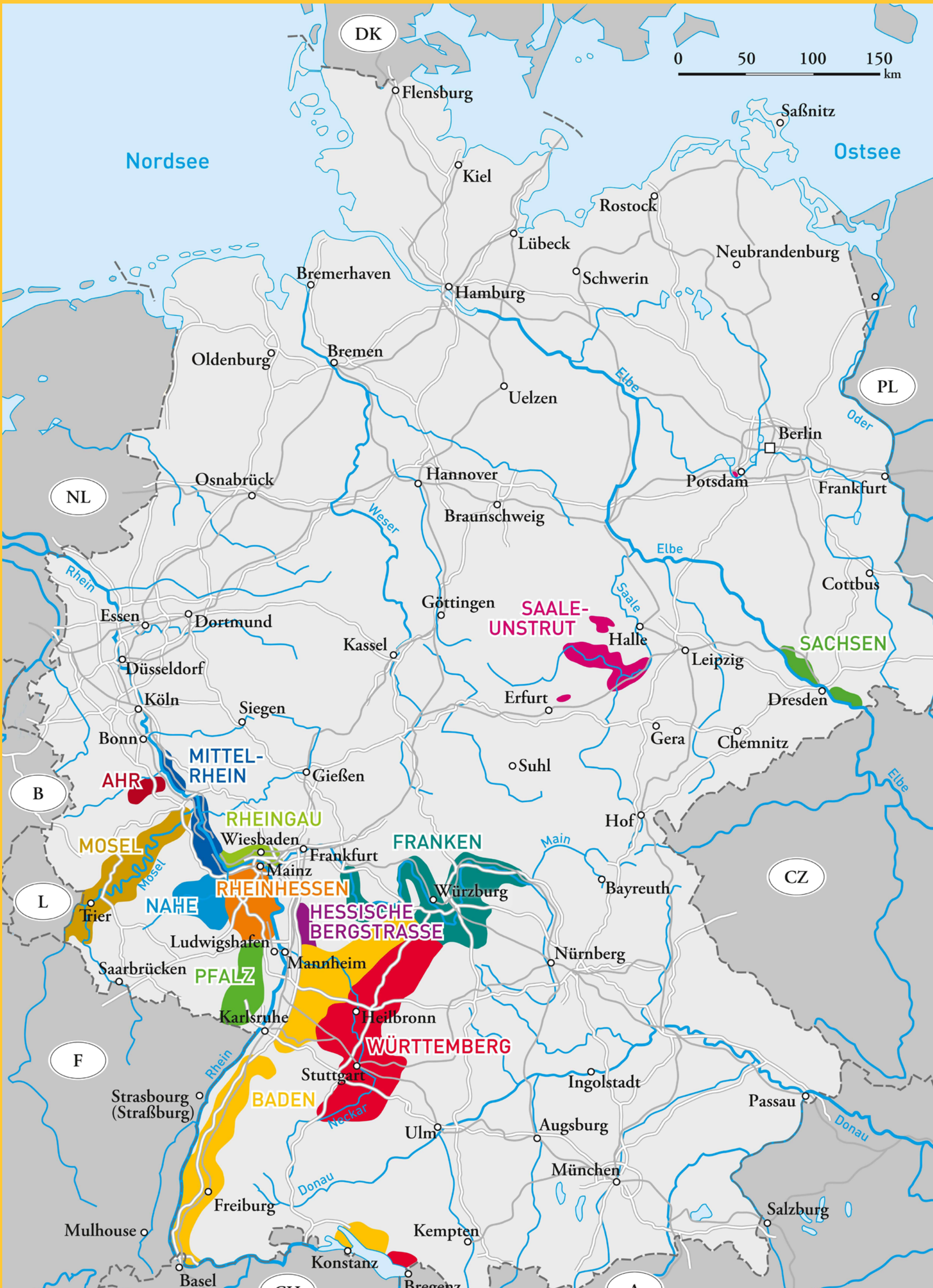
While the cool conditions are especially beneficial for white wines, climate change has enabled Germany to produce exceptional red wines, which today comprise a third of the country's production.

## QUICK FACTS QUICK FACTS QUICK FACTS QUICK FACTS

- Steepest vineyards in the world, with gradients up to 65%
- 70% of German wine is dry or semi-dry
- Germany is the birthplace of Riesling
- $\frac{1}{3}$  of German vineyards are planted with red grape varieties
- 12% certified organic vineyards

GERMANY





GERMAN



# GERMAN GRAPE VARIETIES & WINE STYLES

## WHITE GRAPES

### RIESLING

- Native to Germany and planted across all 13 regions
- Dry, off-dry, sweet and sparkling styles
- Food pairings: Lightly-spiced dishes, fried foods, Asian foods

### GRAUBURGUNDER

- Also known as Pinot Gris
- Richly textured dry and off-dry wines
- Food pairings: Aromatic cheeses, meats, seafood pasta

### WEISSBURGUNDER

- Also known as Pinot Blanc
- Produces easy-drinking dry white wines
- Food pairing: Fish, seafood, poultry, game meat

## OTHER VARIETIES

Silvaner, Chardonnay, Scheurebe, Müller-Thurgau, Sauvignon Blanc, Gewürztraminer

## RED GRAPES

### SPATBURGUNDER

- Also known as Pinot Noir, with the world's third largest plantings in Germany
- Range in profile from light and fresh to structured and ageable
- Food pairings: Fatty meats, fatty fish, grilled mushrooms

## OTHER VARIETIES

Lemberger, Trollinger, Portugieser, Frühburgunder, Dornfelder

**GERMAN  
WINE STYLES**

Sparkling: Sekt | Dry Whites | Off-Dry Whites | Rosé and Orange | Fruity Reds | Age-Worthy Whites and Reds  
Noble Sweet Wines | Alcohol-Free Wines



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