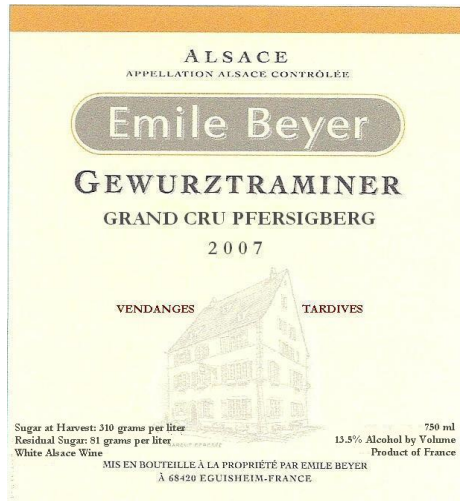


DOMAINE EMILE BEYER

GEWÜRZTRAMINER GRAND CRU «PFERSIGBERG»

VENDAGE TARDIVE 2007



Emile Beyer is a family estate located in the heart of the Alsace wine region. The firm of Emile Beyer is under the guidance of Christian Beyer, who represents the 14th generation of the Beyer Family of wine growers in the charming village of Eguisheim, the birthplace and very heart of Alsace wine production. Located just outside of Colmar, Eguisheim was the birthplace of viticulture in Alsace and is a village dear to the hearts of wine lovers. The region is a mosaic composed of chalky marl, sandstone and clay in varying proportions from one plot to the next. The vineyards benefit from the wealth of these diverse terroirs, which combined with the unique microclimate, enables the vine to reach its highest potential. The experience that Emile Beyer has acquired over generations enables the domaine to classify its wines by the grape varietal and also by quality, according to the location of the vines. Each different category must meet the domaine's rigorous quality standards and expectations in order to bear the Emile Beyer label. Today both modern and traditional techniques are used to produce wines of great character and finesse.

Region:	Alsace
Owner:	Christian Beyer
Established:	1792
Farming Practices:	Certified Organic
Soil:	Clay and limestone mixed with sandstone
Grape Varieties:	100% Gewürztraminer
Avg Age of Vines:	35 + years
Yield/Hectare:	35 hl/ha
Residual Sugars:	80 g/l
2007 Production:	700 bottles (500ml)

About The Vineyard: Grand Cru Pfersigberg is a 75ha vineyard shared by two villages: Eguisheim & Wettolsheim. This is a warmer site with a high amount of active limestone, protected from the elements by the Vosges massif. Wine produced here are intense and extremely long-lived. This is one of the most notable sites for Gewürztraminer.

About Vendage Tardive: Vendage Tardive, or V.T. is a category of late harvest wine for Alsace. The legal minimum must weight is 257g/l for Gewurztraminer. The wines are late-harvested, and may be affected by botrytis. These wines are an intense, sensual experience to go with cheese or dessert, or simply to have after a divine meal. The wine is made in only great vintages.

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