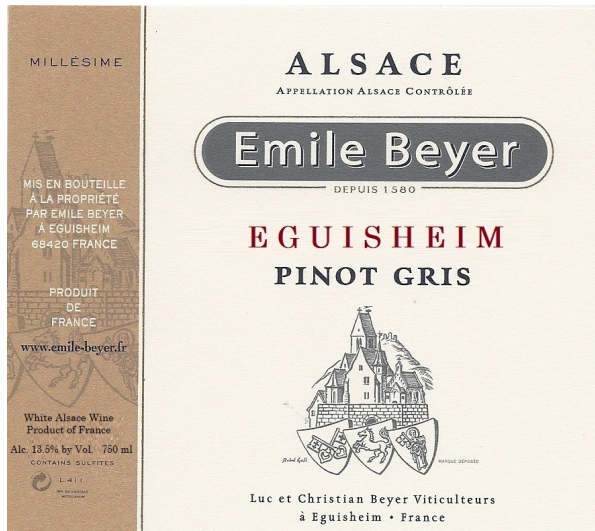


DOMAINE EMILE BEYER

PINOT GRIS « EGUISHEIM »



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:	Organic, certified in 2014
Soil:	Sandstone
Vineyard:	Estate vineyard in the hillsides above Eguisheim
Grape Varieties:	100% Pinot Gris
Avg Age of Vines:	40 years
Yield/Hectare:	50 hl/ha
Residual Sugars:	7.6 g/l
Avg Production:	7200 Bottles

Vinification and Élevage: The Hostellerie/Eguisheim bottlings are produced from estate fruit that is harvested from older vines (35-40+ years). Once harvested, these wines go through a gentle and slow pressing, and a cool long fermentation that takes place in tank. Aging is completed in a combination of used barrels and tank. After 2015/2016, the Hostellerie labeling will be retired and this line of wines will be designated only as Eguisheim.

Tasting Notes: There are aromas of ripe, dry and candied fruits, with a hint of honey. Creamy and citric in the mouth, with a great influence of orchard fruit.

IMPORTED BY

