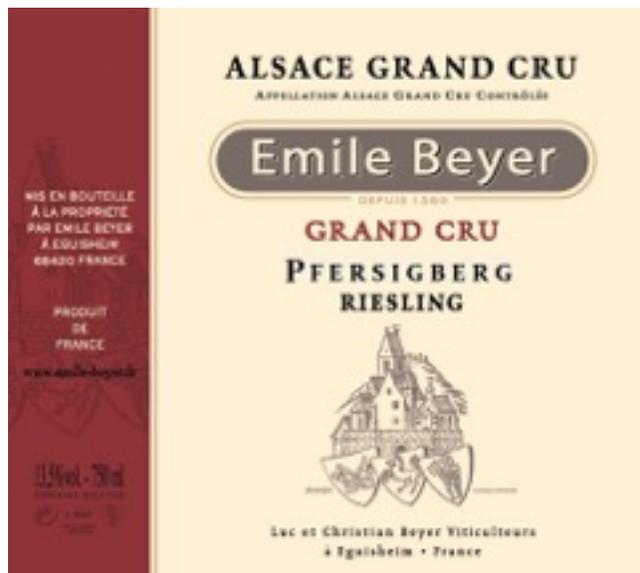


DOMAINE EMILE BEYER

RIESLING GRAND CRU « PFERSIGBERG »



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% Riesling
Avg. Age of Vines:	35 + years
Yield/Hectare:	35 hl/ha
Residual Sugars:	5.1 g/l
Avg. Production:	2400- 3600 bottles

Vinification and Élevage: The “terroir” wines come from single vineyard sites and/or grand cru rated vineyards. Once harvested, the grapes go through a gentle and slow pressing, and a cool, long fermentation in tank. Aging is completed in a combination of used barrels and tank.

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.

Tasting Notes: Incredible length and depth, this wine is fine and aromatic. Dry, intense citrus and orchard notes abound. Please decant if drunk young. Shellfish and lake fish are a supreme match.

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