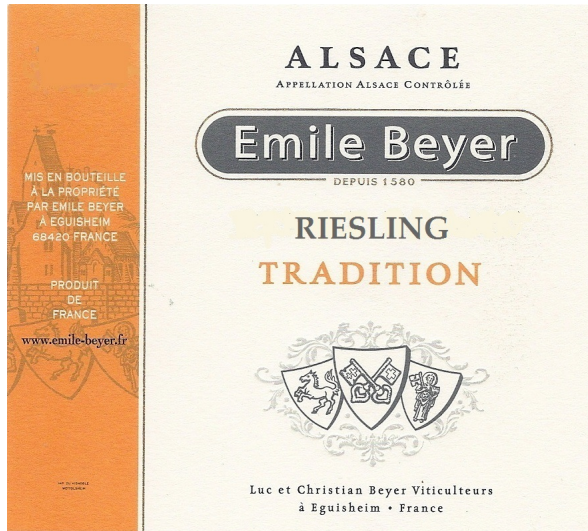


# DOMAINE EMILE BEYER

## RIESLING « TRADITION »



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 rig-

orous 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.

<b>Region:</b>	Alsace
<b>Owner:</b>	Christian Beyer
<b>Established:</b>	1792
<b>Farming Practices:</b>	Sustainable; now in conversion to organic
<b>Soil:</b>	Clay and limestone
<b>Vineyard:</b>	Estate and purchased grapes
<b>Grape Varieties:</b>	100% Riesling
<b>Avg Age of Vines:</b>	10-25 years
<b>Yield/Hectare:</b>	65 hl/ha
<b>Residual Sugar:</b>	4.2 g/l
<b>Avg Production:</b>	14,500 bottles per year

**Vinification and Élevage:** The “tradition” bottlings are meant to be fresh and consumed young, and to express the true varietal character of the grapes of Alsace. The harvested grapes are pressed slowly and gently, and the juices allowed to settle before a cool and long fermentation in stainless steel tanks. Aging continues in the tank on the lees for several months.

**Tasting Notes:** A dry, delicately fruity wine. It has a bouquet of great finesse with citric nuances and a distinct mineral character. Riesling is the signature varietal of Alsace and produces the region's finest wines. Aromatic and fermented dry, the Riesling of Alsace is first and foremost a wine for fine cuisine, typically served with river fish, shellfish and other seafood, or chicken and game birds.

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