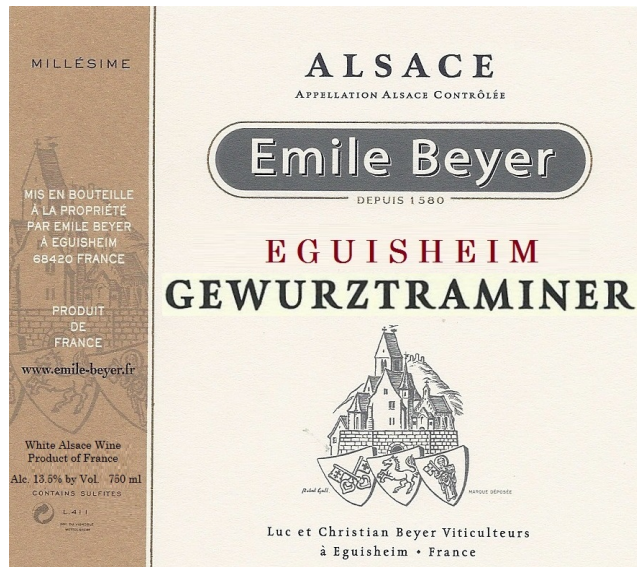


DOMAINE EMILE BEYER

GEWURZTRAMINER « 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.

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|---------------------------|--|
| Region: | Alsace |
| Owner: | Christian Beyer |
| Established: | 1792 |
| Farming Practices: | Organic, certified since 2014 |
| Soil: | Limestone and Marl |
| Vineyard: | Estate vineyard in the Eguisheim hillsides |
| Grape Varieties: | 100% Gewurztraminer |
| Avg Age of Vines: | 40 years |
| Yield/Hectare: | 50 hl/ha |
| Residual Sugars: | 36 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: This could be the quintessential benchmark for Alsatian Gewürztraminer. Lychee, peach and honey in the nose, unapologetic fruit in the mouth that is tempered nicely by spice and freshness.

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