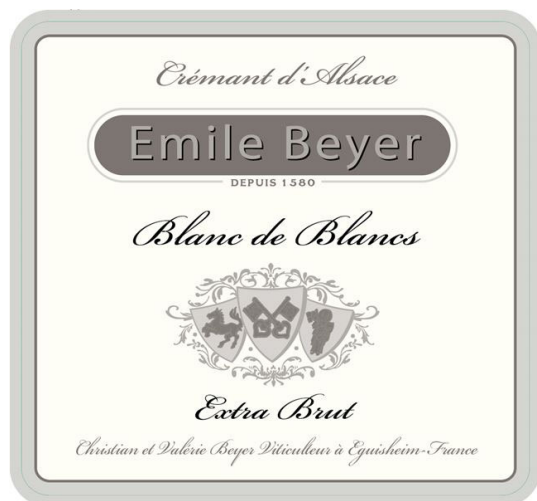


EMILE BEYER CRÉMANT D'ALSACE

BLANCS DE BLANC EXTRA BRUT



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, together with his wife Valérie. 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 vineyards benefit from a wealth of diverse terroirs including limestone, sandstone, chalky marl and clay in varying proportions from one plot to the next. Combined with the unique microclimate, the vines can reach their highest potential. Today, both modern and traditional techniques are used to produce wines of great character and finesse. All Emile Beyer wines are certified organic and are also certified biodynamic by Demeter.

Region:	Alsace
Appellation:	Crémant d'Alsace
Owner:	Christian and Valérie Beyer
Established:	1792
Farming Practices:	Certified organic and biodynamic
Soil:	Clay and limestone
Grape Varieties:	Pinot Blanc (40%), Auxerrois (50%) and Chardonnay (10%)
Residual Sugar:	4.3 g/ltr
Avg Age of Vines:	20 years
Yield/Hectare:	60 hl/ha
Avg Production:	6,000 bottles

Vinification and Élevage: The grapes are hand-harvested at optimum maturity. There is no malolactic fermentation to preserve the natural freshness of the fruit. The sparkling wine is produced according to the strict rules of the traditional Champagne method. The wine spends at least 3 years on its fine lees before disgorgement, far beyond the minimum aging required by many Champagnes.

Tasting Notes: Pale yellow color. Fine bubbles appear with a delicate mousse and a nice persistence. Expressive nose of savory brioche, sweet, fresh apples and pears that carries through to the subtle and delicate palate. The Crémant is soft and round in texture with a long, dry finish. Excellent as an aperitif, or paired with a variety of cheeses, seafood, or poultry.

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