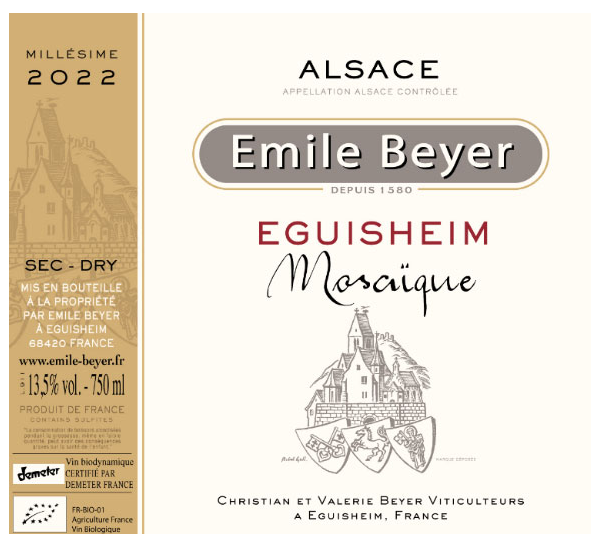


EMILE BEYER

EGUISHEIM “MOSAIQUE”



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 is 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. Combined with the unique microclimate, the vines can reach their 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. All Emile Beyer wines are certified organic, and the Domaine wines are also certified biodynamic by Demeter.

Region:	Alsace
Owners:	Christian and Valérie Beyer
Established:	1792
Farming Practices:	Certified organic in 2014; Domaine wines certified biodynamic by Demeter
Soil:	Limestone, sandstone and marl
Vineyard:	Estate vineyards in the hillsides above Eguisheim
Grape Varieties:	60% Riesling, 25% Pinot Gris, with 7% Gewurztraminer, 4% Sylvaner, 4% Pinot Blanc
Age of Vines:	15-30 years old
Yield/Hectare:	50 hl/ha
Avg Production:	6,200 bottles

Vinification and Élevage: Once harvested, the grapes go through a gentle pressing followed by a long, cool natural yeast fermentation in stainless steel. Élevage in stainless on the fine lees for several months. A minimal amount of SO2 is added before bottling.

Tasting Notes: Pale yellow with green-gold highlights. Aromas of yellow fruits – peaches, apricots, pears – with mineral notes. Full-bodied on the palate with a distinct freshness. The long finish offers a fine balance of ripeness and crisp, refreshing acidity. Emile Beyer’s Eguisheim “Mosaïque” follows a long tradition in Alsace of blended wines of great quality and complex character. It is truly a “mosaic” of the traditional varietals of Alsace and Eguisheim’s diverse terroirs. A gastronomic wine that complements modern or traditional cuisine, Emile Beyer’s “Mosaïque” can accompany a variety of dishes from sushi to a salad of langoustines, to delicate fish in a beurre blanc sauce, to roast poultry and game birds or even a mushroom risotto.

IMPORTED BY



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