

DOMAINE EMILE BEYER

GEWURZTRAMINER " LES TRADITIONS"



Emile Beyer is a family estate located in Eguisheim, the birthplace and very heart of wine production in Alsace. The firm of Emile Beyer is now under the guidance of Christian Beyer, who represents the 14th generation of the Beyer Family of wine growers in Eguisheim. The diversity of terroirs in Alsace allows the growers to cultivate several varieties at different levels of quality and character. The “Les Traditions” wines of Emile Beyer represent the classic fresh, fruity style of Alsace wine, ideal companions for a wide variety of foods and occasions. These “Les Traditions” wines are from vines planted on the lower slopes near Eguisheim and neighboring villages sharing similar clay and limestone soil, and are best enjoyed within

five years from the vintage. Gewurztraminer is perhaps *the signature* wine of Alsace, for it is here that it reaches the highest expression of its unique lively and spicy character. Vinified in stainless steel for maximum fruit and freshness, Emile Beyer Gewurztraminer “Les Traditions” is enjoyable with rich patés, foie gras preparations and strong cheeses, and pairs particularly well with spicy Asian cuisine.

Region:	Alsace
Owner:	Christian Beyer
Established:	1792
Farming Practices:	Sustainable; in conversion to organic
Soil:	Clay and limestone
Vineyard:	Estate and purchased grapes
Grape Varieties:	100% Gewurztraminer
Avg Age of Vines:	15 to 25 years
Yield/Hectare	65 hl/ha
Residual Sugar:	32.9 g/l
Avg Production:	12,000 bottles

Vinification and Élevage: A pneumatic press enables extraction of the juice at very low pressures. Natural yeast fermentation is slow; wines are matured on the fine lees in stainless steel for several months. Bottling is in the Spring following the harvest.

Tasting Notes: Floral and spicy aromas, notes of lychee nuts and rose petals; a generous and ample palate, refreshing finish. Lively acidity balances the off-dry finish.

IMPORTED BY

