

DOMAINE EMILE BEYER "LIBER"



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: Les Traditions, Eguisheim and terroir wines from single vineyard sites and/or grand cru ranked vineyards. 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. All Emile Beyer wines are certified organic; the domaine wines are also certified biodynamic.

Region:	Alsace
Owner:	Christian Beyer
Established:	1792
Farming Practices:	Certified Organic and Biodynamic
Soil:	Clay and limestone
Vineyard:	Beyer Grand Cru and Lieu-dits
Grape Varieties:	Blend of Riesling, Pinot Gris and Gewurztraminer from the Grand Cru and lieu-dit sites
Avg Age of Vines:	25-45 years
Yield/Hectare:	28 hl/ha
Residual Sugar:	2.5 g/l
Avg Production:	1,000 bottles

Vinification and Élevage: The 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: The small 2021 harvest inspired Christian Beyer to make a blend from the best vines of the Domaine. This was last done by Christian's father with the 1945 vintage. The 2021 "Liber" is a blend of the Grand Cru and lieu-dit sites of the Beyer Domaine. It follows a long tradition in Alsace of making blends from several grape varieties. The wine is called "Liber" in reference to the Etruscan god of agriculture, the Liber Pater. Anne Krebichl, MW, writes "Damask rose, peach and lemon define the nose. The palate speaks of peach and mouth-watering lemon with pepper and honeysuckle spice. The body is rounded with a tender phenolic bitterness and snappy, tight, tingling acid. Compelling. 94 pts"

IMPORTED BY



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