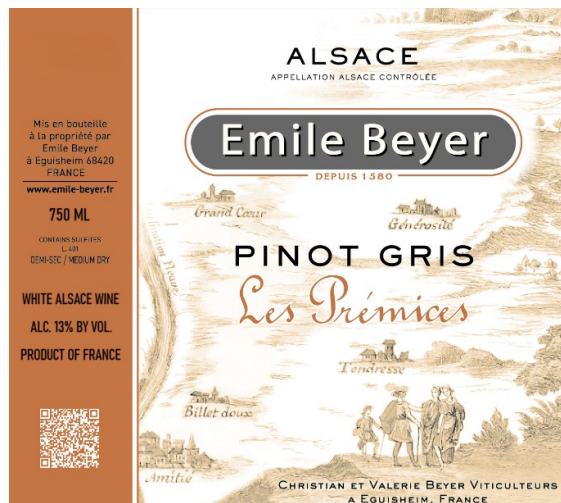


# EMILE BEYER

## PINOT GRIS "LES PRÉMICES"



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, together with his wife Valérie. The diversity of terroirs in Alsace allows the growers to cultivate several varieties at different levels of quality and character. The “Les Premices” wines of Emile Beyer represent the classic fresh, fruity style of Alsace wine, ideal companions for a wide variety of foods and occasions. These 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. Each

different category must meet the estate’s rigorous quality standards and expectations in order to bear the Emile Beyer label. Pinot Gris represents less than 20% of the planting in Alsace, but is highly prized for its great depth of flavor and ability to complement a wide range of cuisines.

|                           |                                |
|---------------------------|--------------------------------|
| <b>Region:</b>            | Alsace                         |
| <b>Owner:</b>             | Christian Beyer                |
| <b>Established:</b>       | 1792                           |
| <b>Farming Practices:</b> | Certified organic; sustainable |
| <b>Soil:</b>              | Clay and limestone             |
| <b>Vineyard:</b>          | Estate and purchased grapes    |
| <b>Grape Varieties:</b>   | 100% Pinot Gris                |
| <b>Avg Age of Vines:</b>  | 10-25 years                    |
| <b>Yield/Hectare</b>      | 65 hl/ha                       |
| <b>Residual Sugar:</b>    | 9 g/l                          |
| <b>Avg Production:</b>    | 12,000 bottles                 |

**Vinification and Élevage:** The “tradition” bottlings are meant to be fresh and consumed young, and to express the true varietal character of the grapes of Alsace. The harvested 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:** Typically lower in acidity, Pinot Gris often presents itself as a succulent and fruity wine when tasted alone. It pairs extremely well with rich foods such as liver pate, foie gras and rich sauces, or with spicy dishes, where the residual sugar and lower acidity are balanced and harmonious. Sommelier’s advice: “when in doubt, go to Pinot Gris.” Emile Beyer Pinot Gris is a luscious wine that is ideal with Thai and Szechuan dishes, as well as with pork and foie gras specialties.

IMPORTED BY



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