

DOMAINE EMILE BEYER

PINOT GRIS "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. 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.

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



1100 LAKE STREET, SUITE LL20, OAK PARK, IL 60301 • 708-386-6347 (PH) / 708-386-6283 (FX) • WWW.CORSOWINES.COM