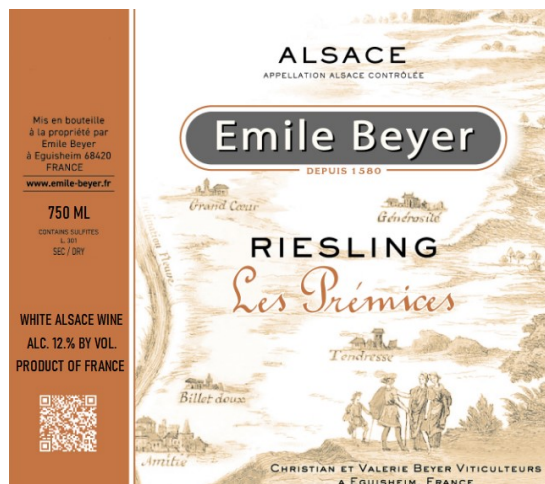


# EMILE BEYER

## RIESLING "LES PRÉMICES"



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, together with his wife Valérie, who represents the 14th generation of the Beyer Family of wine growers in the charming village of Eguisheim. 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 diversity of terroirs in Alsace allows the growers to cultivate several varietals 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.

<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% Riesling
<b>Avg Age of Vines:</b>	10-25 years
<b>Yield/Hectare</b>	65 hl/ha
<b>Residual Sugar:</b>	4.2 g/l
<b>Avg Production:</b>	14,500 bottles per year

**Vinification and Élevage:** The “Les Premices” 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:** A dry, delicately fruity wine. It has a bouquet of great finesse with citric nuances and a distinct mineral character. Riesling is the signature varietal of Alsace and produces the region’s finest wines. Aromatic and fermented dry, the Riesling of Alsace is first and foremost a wine for fine cuisine, typically served with river fish, shellfish and other seafood, or chicken and game birds.

IMPORTED BY



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