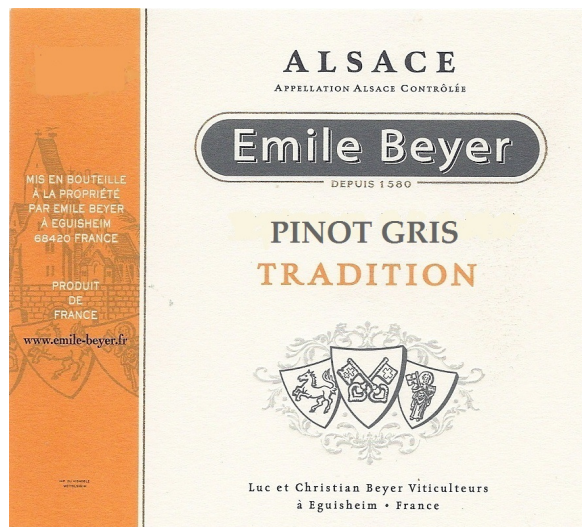


DOMAINE EMILE BEYER

PINOT GRIS « TRADITION »



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. 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.

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|---------------------------|--|
| Region: | Alsace |
| Owner: | Christian Beyer |
| Established: | 1792 |
| Farming Practices: | Sustainable, beginning conversion to organic |
| Soil: | Clay and limestone |
| Vineyard: | Estate and purchased grapes |
| Grape Varieties: | 100% Pinot Gris |
| Avg Age of Vines: | <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, the Pinot Gris often presents itself as a succulent and fruity wine when tasted alone. It pairs extremely well 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.”

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