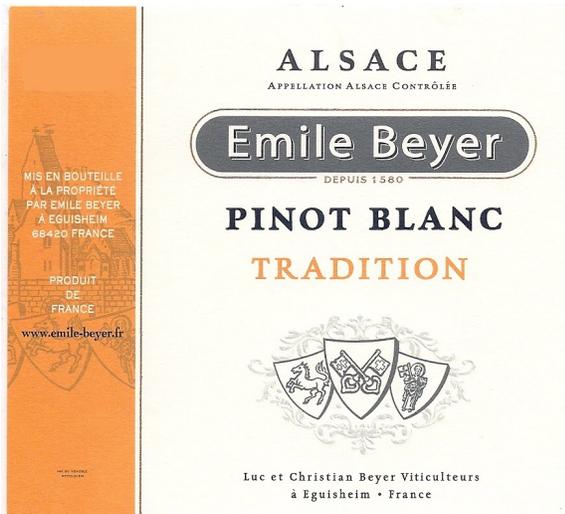


DOMAINE EMILE BEYER

PINOT BLANC « 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 stan-

dards 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:	Sustainable, in conversion to organic
Soil:	Clay and limestone
Vineyard:	Beyer estate and purchased grapes
Grape Varieties:	70% Auxerrois and 30% Pinot Blanc
Avg Age of Vines:	10-25 years
Yield/Hectare:	60 hl/ha
Residual Sugar:	2.5 g/l
Avg Production:	36,000 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: Soft and delicate, refined floral notes. It combines freshness and suppleness balanced by a pleasing acidity. Excellent with lighter foods - fish, chicken, salads, pasta – particularly good with Asian cuisines. Outstanding to sip on its own, ideal wine by the glass. Pinot Blanc is the most widely planted varietal in Alsace today and is acknowledged to be among the best values in the world of white wines.

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