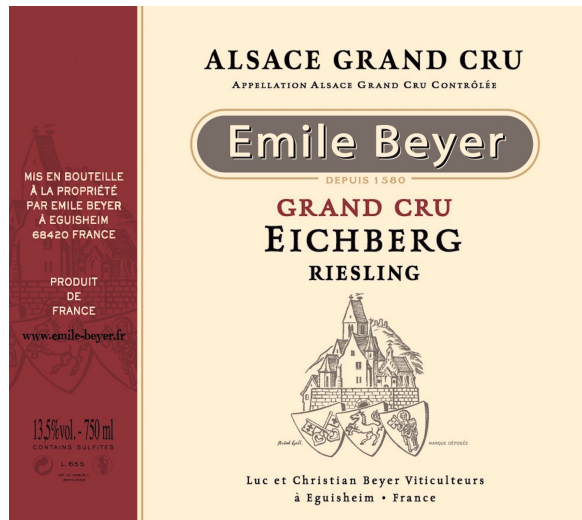


DOMAINE EMILE BEYER

RIESLING GRAND CRU « EICHBERG »



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.

Region:	Alsace
Owner:	Christian Beyer
Established:	1792
Farming Practices:	Certified Organic
Soil:	Limestone, clay, glacial deposits and marl
Grape Varieties:	100% Riesling
Avg. Age of Vines:	35 + years
Yield/Hectare:	32 hl/ha
Residual Sugars:	9 g/l
Avg. Production:	3500-4500 bottles

Vinification and Élevage: The “terroir” wines come from single vineyard sites and/or grand cru rated vineyards. Once harvested, these wines go through a gentle and slow pressing, and a cool long fermentation takes place in tank. Aging is completed in a combination of used barrels and tank.

About the Vineyard: The Grand Cru of Eichberg is southwest of the village of Eguisheim, and situated on two gentle slopes with southeast exposure. Totaling just under 58 ha, this is one of the warmer and drier Grand Cru sites in Alsace.

Tasting Notes: With a nose of citrus and a light nuance of lemon. The bouche has a lively attack, it is very full and fills the palate. There is a massive, very direct acidity. It has a fine structure because of its acidity and sugar which will be absorbed.

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