

Leon Beyer Riesling

THE FACTS

COUNTRY: France
REGION: Alsace
APPELLATION: Alsace
CEPAGE: 100% Riesling
ALCOHOL BY VOLUME: 12.5%
ANNUAL PRODUCTION: 8,000 cases

THE STORY

Léon Beyer is one of the oldest Alsatian family owned estates founded in 1580. Owner Marc Beyer, 13th generation, along with his son, Yann Léon and a team of twenty members run the day-to-day. The estate farms 70 hectares 20 of which are estate owned with holdings in two choice grand cru sites; Eichberg and Pfersigberg. The farming is sustainable, and the winemaking is traditional with the use of modern techniques. The range is segmented into five categories; Classics, Réserve, Comtes d'Eguisheim, Vendages Tardives and Sélection de Grain Nobles.

THE ADJECTIVES

OVERALL: Playful & Juicy
AROMAS / FLAVORS: Citrus, licorice, pear, ripe lemon
MOUTHFEEL: Balanced with mineral undertones

THE SELLING POINTS

Effortless Alsatian Riesling
SUSTAINABILITY: Vegan, Sustainable In Practice, Natural Fermentation
PAIRINGS: Raw seafood

