

Leon Beyer Comtes d'Eguisheim PGris GC Pfersigberg

THE FACTS

COUNTRY: France

REGION: Alsace

APPELLATION: Alsace Grand Cru

CEPAGE: 100% Gewurztraminer

WINEMAKING: The wine is fermented with natural yeast in 100-year-old oak vats

ALCOHOL BY VOLUME: 13.5%

ANNUAL PRODUCTION: 3,700 bottles

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: Structured and age-worthy

AROMAS / FLAVORS: Vibrant bouquet of fruit, flowers, and spices

MOUTHFEEL: Broad and commanding on the palate

THE SELLING POINTS

SUSTAINABILITY: Natural Fermentation

