

Emile Beyer

Pinot Noir Tradition

THE FACTS

COUNTRY: France

REGION: Alsace

APPELLATION: Alsace

CEPAGE: 100% Pinot Noir

WINEMAKING: 100% Manual: 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: In tanks on lees for several months

ANNUAL PRODUCTION: 8400 Bottles

THE STORY

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. The region is a mosaic terroirs composed of chalky marl, sandstone and clay in varying proportions.

THE ADJECTIVES

OVERALL: Nervy and invigorating

AROMAS / FLAVORS: Red berries, raspberry, red cherry

THE SELLING POINTS

SUSTAINABILITY: Certified Sustainable, Green Practicing

