

Leon Beyer Gewurztraminer

THE FACTS

COUNTRY: France

REGION: Alsace

APPELLATION: Alsace

CEPAGE: 100% Gewurztraminer

ALCOHOL BY VOLUME: 14.0%

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: Refreshing & Peachy

AROMAS / FLAVORS: Ripe pear, canned & fresh peach, Damask rose, lemon, spices

MOUTHFEEL: Juicy but light

THE SELLING POINTS

Excellent example of Alsatian Gewurztraminer

AWARDS: 91pts Decanter

SUSTAINABILITY: Certified Sustainable, Vegan, Natural Fermentation

PAIRINGS: Spicy Chinese, Thai, Indian & Japanese cuisine; blue cheese

