Emile Beyer Cremant <u>d'Alsace E</u>xtra Brut

The Facts

COUNTRY: France REGION: Alsace APPELLATION: Alsace WINEMAKING: Chardonnay & Pinot Noir made in the traditional method AGING: 3 years on the lees

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: Elegant, bone-dry bubbles AROMAS / FLAVORS: Apple, croissant, lemon zest

The Selling Points

AWARDS: 91pts Wine Enthusiast SUSTAINABILITY: Biodynamic In Practice, Green Practicing, Natural Fermentation PAIRINGS: Grilled seafood, creamy cheeses, salads & soirees



Crémant d'Alsace

Emile Beyer

Blanc de Blancs

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