

Emile Beyer Riesling Grand Cru 'Pfersigberg'

THE FACTS

COUNTRY: France

REGION: Alsace

CEPAGE: 100% Riesling

WINEMAKING: the grapes go through a gentle and slow pressing, and a cool, long fermentation in tank. Aging is completed in a combination of used barrels and tank.

ANNUAL PRODUCTION: 2400- 3600 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: Hauntingly beautiful

AROMAS / FLAVORS: Spring flowers and exotic spices with lemon curd and baked pears

MOUTHFEEL: Mouthwateringly fresh with delicate complexity

THE SELLING POINTS

SUSTAINABILITY: Certified Organic

PAIRINGS: Thai chicken with basil, Jamaican Coconut Shrimp, Lemongrass Pork

