Leon Beyer Pinot Noir

THE FACTS



APPELLATION: Alsace CEPAGE: 100% Pinot Noir

ALCOHOL BY VOLUME: 13.0%

ANNUAL PRODUCTION: 2,500 cases

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: Delicate & Perfumed

AROMAS / FLAVORS: Cherry, red fruits, light florals

MOUTHFEEL: Structured & Fresh

THE SELLING POINTS

Well-structured Pinot offering pure varietal character SUSTAINABILITY: Vegan, Sustainable In Practice PAIRINGS: Flavorful cheeses and fish dishes.



