

Leon Beyer Pinot Blanc

THE FACTS

COUNTRY: France
REGION: Alsace
APPELLATION: Alsace
CEPAGE: 100% Pinot Blanc
ANNUAL PRODUCTION: 3,000 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: Light & Delicious
AROMAS / FLAVORS: Elegant with a hint of spice
MOUTHFEEL: Well-rounded yet delicate

THE SELLING POINTS

Effortless Alsatian Pinot Blanc
SUSTAINABILITY: Vegan, Sustainable In Practice
PAIRINGS: Delicious with roasted poultry dishes as well as spicy foods.

