

Leon Beyer Pinot Gris

THE FACTS

COUNTRY: France

REGION: Alsace

APPELLATION: Alsace

CEPAGE: 100% Pinot Grigio / Gris

ALCOHOL BY VOLUME: 13.5%

ANNUAL PRODUCTION: 2,000 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: Sprightly & clean

AROMAS / FLAVORS: Woodland flowers, peach, almond, pear

MOUTHFEEL: Round & harmonious

THE SELLING POINTS

Shining example of Alsace Pinot Gris

AWARDS: 91pts Wine Enthusiast

SUSTAINABILITY: Certified Sustainable, Vegan, Natural Fermentation

PAIRINGS: Scallops, chicken tikka masala, creamy mushroom sauces

