

# Emile Beyer

## Pinot Noir Tradition

### THE FACTS

COUNTRY: France

REGION: Alsace

APPELLATION: Alsace

CEPAGE: 100% Pinot Noir

**WINEMAKING:** 100% Manual: The “tradition” bottlings are meant to be fresh and consumed young, and to express the true varietal character of the grapes of Alsace. The harvested grapes are pressed slowly and gently, and the juices allowed to settle before a cool and long fermentation in stainless steel tanks.

**AGING:** In tanks on lees for several months

**ANNUAL PRODUCTION:** 8400 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:** Nervy and invigorating

**AROMAS / FLAVORS:** Red berries, raspberry, red cherry

### THE SELLING POINTS

**SUSTAINABILITY:** Certified Sustainable, Green Practicing

