

Emile Beyer Cremant d'Alsace Extra Brut

THE FACTS

COUNTRY: France

REGION: Alsace

APPELLATION: Alsace

WINEMAKING: Chardonnay & Pinot Noir made in the traditional method

AGING: 3 years on the lees

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: Elegant, bone-dry bubbles

AROMAS / FLAVORS: Apple, croissant, lemon zest

THE SELLING POINTS

AWARDS: 91pts Wine Enthusiast

SUSTAINABILITY: Biodynamic In Practice, Organic In Practice, Natural Fermentation

PAIRINGS: Grilled seafood, creamy cheeses, salads & soirees

