



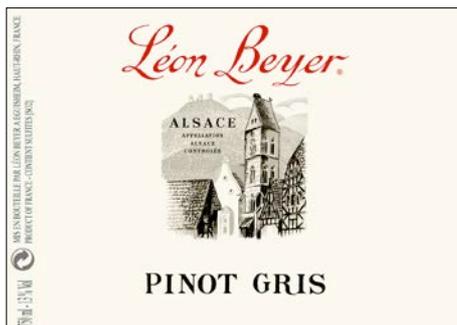
VINS FINS D'ALSACE

LÉON BEYER

Depuis 1580

F 68420 EGUISHEIM • BP 1

Pinot Gris 2011



Denomination	: Pinot Gris
Origin	: Eguisheim - Haut-Rhin (68) Alsace Vineyards from Eguisheim
Nature of soil	: Limestone and clay
Vine	: 100 % Pinot Gris
Vinification	: Traditional - completely fermented dry wine
Production 2011	: 60.000 bottles
Ageing	: to 7 years

Vintage 2011: FRESH AND FRUITY WINES

The wines made in 2011 show a lot of fruit and crispness. They are quaffable and fresh wines which release their aromas easily. The careful management of the spring drought and the high temperatures during harvest, combined with the precise hand-sorting of the grapes were the key success factors of the 2011 vintage.

This year, the vineyard has constantly been tossed to and fro between extremes: harsh winters (-20°C on the 26th of December 2010!), mild or high temperatures in spring then drought, followed by heavy rainfall in summer. The budburst took place at the beginning of April, a fortnight earlier than normal. The dry, sunny, very hot weather accelerated flowering in late May by two to three weeks. The early summer months were cooler and more humid than the latter, and the return of good weather went on the 15th of August. The harvest took place under the best possible conditions. The wind eliminated any occurrence of rot and this contributed to the development of the concentration of the wine.

2011 harvest began on Monday 7 September.

Léon Beyer's "Classic"

The Classic dry Alsace wines are fresh and fruity, with a body and weight that reflect the grape varieties, the soil, vineyard location and the particular vintage. They are wines of individual character.

Pinot Gris

Pinot Gris develops a characteristic roundness and opulence. Rich, full-bodied with a well balanced acidity and a long finish, its complex aroma is reminiscent of woodland and is sometimes slightly smoky.

Recommendations: to drink cool but non frozen (12°C), with fish in sauce, white meats...