

Léon Beyer

Pinot Gris Comtes d'Eguisheim Grand Cru Pfersigberg



Produced primarily from the Grand Crus of Pfersigberg and Eichberg only produced only in the best vintages. The wine is fermented with natural yeast in 100-year-old oak vats and see an average annual production of 4,300 bottles.

Grape varieties : Pinot Gris

Vineyard age : 35-45 years old

Exposure : Southeast

Soil : Limestone, Clay

Alcohol : 14%

Residual Sugar : 4 g/l

Tasting notes :

Ripe, stewed white fruits and salty mineral notes.
Full-bodied, round and dense with tension. Paired with fish or white meats.

Press Notes

The Wine Advocate

2013 91+ points

James Suckling

2011 90 points

2010 94 points

AG Vinous

2015 90-92 points

2013 94+ points

2008 95+ points

