Banville
Wine Merchants

Léon Beyer

Pinot Gris Comtes d'Eguisheim



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

Robert Parker 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