

Léon Beyer

Gewurztraminer Comtes d'Eguisheim Grand Cru Pfersigberg



Produced primarily from the Grand Crus of Pfersigberg and Eichberg only in the best vintages. The wine is fermented with natural yeast in 100-year-old oak vats and sees an average annual production of 3,700 bottles.

Grape varieties : Gewürztraminer

Vineyard age : 35-45 years old

Exposure : Southeast

Soil : Limestone, Clay

Alcohol : 13.5%

Residual Sugar : 3 g/l

Tasting notes :

A vibrant bouquet with aromas of fruit, flowers, and spices. Powerful and full-bodied with structure and the potential to age for many years.

Press Notes

The Wine Advocate

2011	92 points
2008	91 points

James Suckling

2011	94 points
2008	90 points

AG Vinous

2019, 2015	92 points
2011	94 points
2008	93+ points

Wine Enthusiast

2011	95 points
2009	94 points

