

Léon Beyrer

## *Gewürztraminer Cuvée des Comtes d'Eguisheim*



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

2011	94+ points
2008	93+ points

#### Wine Enthusiast

2011	95 points
2009	94 points

