

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

Soil Limestone, Clay

Alcohol 14%

Tasting notes

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



Banville
Wine Merchants

www.banvillewine.com

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