

Léon Beyer

*Pinot Gris Cuvée des 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](http://www.banvillewine.com)

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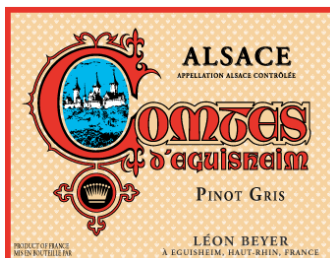
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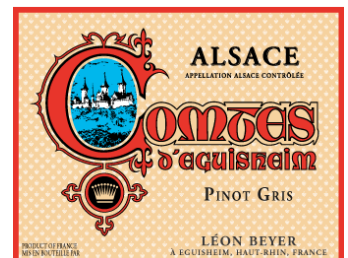
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