

VINS FINS D'ALSACE

Léon Beyer®

De Père en Fils depuis 1580 à EGUISHHEIM

GEWURZTRAMINER 2014



Denomination : Gewurztraminer
Origin : Eguisheim - Haut-Rhin (68) Alsace
Nature of soil : Limestone and clay
Vine : 100 % Gewurztraminer
Vinification : Traditional - completely fermented
Production : 70.000 bottles
Ageing : 7 - 10 years
Residual sugar : 2 g/l - dry wine

VINTAGE 2014: *well-structured wines that offer pure varietal character*

A warm and dry spring and an early summer resulted in good flowering and fruit set, but it was August's cooler temperatures and periods of rain that helped preserve the good acidity levels that the grapes showed at harvest. Some vineyards were also affected by acetic rot, a consequence of *Drosophila* "Suzuki". Sorting and selection became a key tool for a successful harvest.

Despite some of 2014's difficulties, the weather was fair and sunny through September and harvest. Good diurnal temperature variations helped preserve acidity levels, and conditions allowed grapes to reach full physiological maturity. As a result, 2014 looks to be a solid vintage of well-structured wines that offer pure varietal character.

LÉON BEYER'S "CLASSIC"

The Classic dry Alsace wines are fresh and fruity, with a body and weight that reflect the grape varieties, the soil, vineyard location and the particular vintage. They are wines of individual character.

GEWURZTRAMINER

Full-bodied and well-structured, is probably the best-known Alsace wine. Its intense bouquet displays rich aromas of fruit, flowers and spices (gewurz = spicy). Powerful and seductive, sometimes slightly sweet, it can often age well.

RECOMMENDATIONS: Very nice aperitifs to serve cool (10°C = 50°F) with any rich and tasty cuisine, strong tasty cheese, blue cheese, superb with spicy cuisine like Chinese, Thai, Indian and Japanese.