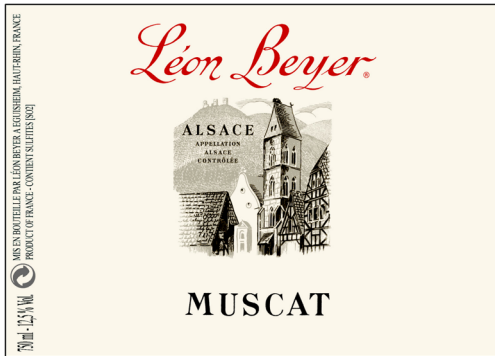


VINS FINS D'ALSACE

Léon Beyer®

De Père en Fils depuis 1580 à EGUISHHEIM

MUSCAT 2014



Denomination	: Muscat
Origin	: Eguisheim - Haut-Rhin (68) Alsace Vineyards from Eguisheim
Nature of soil	: Limestone and clay
Vine	: 50/50 Muscat d'Alsace and Ottonel
Vinification	: Traditional
Production	: 5000 bottles
Ageing	: to 10 years
Residual sugar	: 6 g/l

MILLÉSIME 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.

MUSCAT

Alsace is the only French areas to vinify the Muscat wine in dry style, resulting most of the time from two type of vines brother: Muscat known as "Alsace Muscat" and the "Muscat Ottonel". The flavours keep softness like grapes of greenhouse, but savour is sharp and very clear.

Recommendations: drink fresh but not frozen (10°C-50°F), for aperitif, with asparagus, it also accompanies very well the marinated salmon, the fish pâtés, the stuffed crab...