



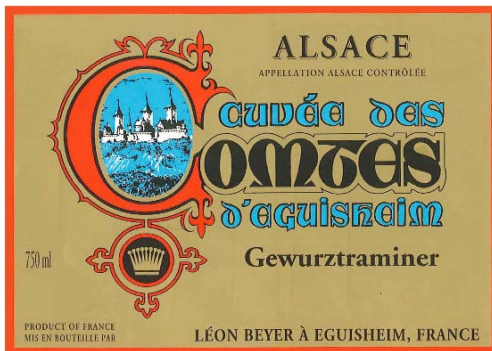
VINS FINS D'ALSACE

LÉON BEYER

Depuis 1580

F 68420 EGUISHEIM • BP 1

Gewurztraminer
« Comtes d'Eguisheim » 2005
Product only in the best vintages



Denomination : Gewurztraminer Comtes d'Eguisheim
Origin : Eguisheim - Haut-Rhin (68) Alsace
Vineyards classified Grand Cru Pfersigberg et Eichberg
Nature of soil : Limestone and clay
Vine : 100% Gewurztraminer
Vinification : Traditional - completely fermented dry wine
Production 2005 : 7.000 bottles
Ageing : 15 – 20 years

Vintage 2005: *Wines full of character, a vintage to keep*

The winter was actually quite normal, with hard frosts in December and January. Flowering started at the end of May, coinciding with a period of very high temperatures, approaching 30°C at times, then very warm weather from mid-June to late July encouraged the vines to develop admirably. Although the weather during the first half of August was pleasant, the second half was more contrasted, with unseasonably low temperatures. On the other hand, this preserved very satisfactory levels of acidity. Fine, sunny weather returned at the end of August, allowing the grapes to ripen to perfect maturity.

From a quality point of view, the excellent ripeness of the grapes should be noted, as well as the promising levels of acidity. Heavy rain in early October caused some concern about the state of the harvest and hastened the picking of the more fragile bunches. A very fine "Indian Summer" from 6 to 25 October (low rainfall, misty mornings and sunny afternoons) encouraged the growth of noble rot (botrytis). We have picked-up, the 28 November, the last vineyard what gave us two magnificent Vendanges Tardives and one Sélections de Grains Nobles (with 25° alcohol potential !).

Comtes d'Eguisheim

Produced from grapes from the best slopes, primarily family estates, for the most part "grands crus", only produced from great vintages. Incredibly mature, remarkable fruit, stunning quality, these wines, vinified according to both time-honoured traditions and the most up-to-date methods, are what have forged the truly prestigious reputation of Leon BEYER wines.

eRobertParker.com - March 2008

The 2005 Gewurztraminer Comtes d'Eguisheim smells of toasted pecans, honey, tangerine rind and smoked meats. In the mouth this exhibits unusual refreshment to go with its richness and breadth, and there is never a hint of heaviness, ponderousness, or heat. The finish here is a glorious display of what is possible with this grape and in the fantastic terroirs of Alsace: fully dry, powerful, and intriguingly complex along carnal, herbal, fruit and mineral axes. Brown spices, sugar snap peas, tangerine, peach, pralines, salts, iodine, and honey are among a few of the flavors that will be found in the oceanic depths of this candidate for two to three decades of cellar evolution. 93/100

Recommendations: (14°C – 57°F) Very nice aperitifs to serve with any rich and tasty cuisine, strong tasty cheese, blue cheese, superb with spicy cuisine like Chinese, Thai, Indian and Japanese.

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