



VINS FINS D'ALSACE  
**LÉON BEYER**  
Depuis 1580

F 68420 EGUISHHEIM • BP 1

**Riesling**  
**« Comtes d'Eguisheim » 2003**



<b>Denomination</b>	: Riesling Comtes d'Eguisheim
<b>Origin</b>	: Eguisheim - Haut-Rhin (68) Alsace Vineyards classified Grand Cru Pfersigberg
<b>Nature of soil</b>	: Limestone and clay
<b>Vine</b>	: 100% Riesling
<b>Vinification</b>	: Traditional - completely fermented dry wine
<b>Production 2003</b>	: 7.400 bottles
<b>Ageing</b>	: 10 to 20 years

Vintage 2003: an « extra-ordinary » vintage

2003 will be noted in the annals of Alsace Wines for its extraordinarily early vintage. In fact, you need to go back to the year 1540 to find comparable conditions!

The winter of 2002/2003 was harsh, with hard frost in January and February. Mild temperatures in March led to early budburst at the beginning of April. Exceptionally high temperatures during May and June brought flowering forward by three weeks, and it took place very evenly around 3 June.

Summer was particularly hot and dry. Rainfall was very low, practically non-existent, obliging the vines to fall back on their own deep-rooted reserves of water. The grapes were in an excellent sanitary state when harvested.

The harvest began on 8 September for AOC Alsace and AOC Alsace Grand Cru

As the harvest ended, the excellent sanitary state of the grapes meant an absence of noble rot, so, no Sélection de Grains Nobles or Vendanges Tardives wines.

Comtes d'Eguisheim

These Grandes Cuvées wines are selected primarily from our owned « Grands Crus » vineyards. They are only made in 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.

*International Wine Cellar*

Cooked fruits and creamed corn over wet stone and menthol on the nose, with warmer notes of honey and resin. Fat, round and voluminous; large-scaled and mouthfilling. This makes a soft impression owing to its sheer thickness of texture but there's a powerful wet stone minerality here and very good freshness for the year. Certainly not typical for this wine but impressive. Just three grams of residual sugar. 90 pts

Recommendations: to drink cool (12°C = 54°F), but non frozen, with Shell-fish and all other seafood.

DISTRIBUTEUR EXCLUSIF DES VINS  
DES DOMAINES LEON BEYER  
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