



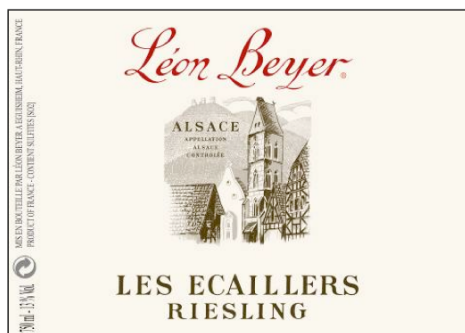
VINS FINS D'ALSACE

LÉON BEYER

Depuis 1580

F 68420 EGUISHHEIM • BP 1

Riesling « Les Ecaillers » 2004



Denomination	: Riesling « Les Ecaillers »
Origin	: Eguisheim - Haut-Rhin (68) Alsace France Vineyards classified Grand Cru Pfersigberg
Nature of soil	: Limestone and clay
Vine	: 100% Riesling
Vinification	: Traditional - completely fermented dry wine
Production 2005	: 25.000 bottles
Ageing	: about 10 years

Vintage 2004: Aromatic Wines of Great Finesse

After last year's unusual weather patterns, Alsace winemakers welcomed the 2004 harvest with much optimism.

In July, we carried out a green harvest, thereby assuring proper fall yields. Despite the heavy rains of August, fortune smiled on the region of Alsace with a return to favorable weather conditions in September. This temperate climate guaranteed a full ripening of the vines and preserved the perfectly healthy state of the grapes.

This successful harvest boasts quality as well as quantity. The healthy vineyards produced grapes of excellent maturity and resilient acidity. Each wine is well-balanced, fine, and above all aromatic. The overcast climate of late October prompted winemakers to finish harvesting earlier than usual to preserve the balance, so characteristic of this vintage.

Les Ecaillers

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 - 90 PTS

The 2004 Riesling Les Ecaillers offers a lovely and intriguing nose of lime, peach, fruit pit bitterness, faintly fusil notes, and marine, chalk and wet stone mineral inflections. Unabashedly dry, citric, as well as mineral in the mouth, it nevertheless exhibits an almost lush richness of texture, finishing with refreshing lift and an impressively long reprise of lime, peach, cherry stone and "just (not-so-) plain" stone. This is a joy to drink now but can be held for a dozen or more years. (I have a lot of satisfying experience with bottles of Les Ecaillers at even older ages, not just chez Beyer but also from my own imperfect cellars.)

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

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DES DOMAINES LEON BEYER

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