



The Léon Beyer vinification

- The vineyards are controlled every 2 days in order to determine the optimal harvesting date to reach the best sugar concentration - acidity - sanitary state balance
- For our whole production, the grapes are harvested exclusively by hand. Small containers are used to route the grapes in the cellar.
- A rigorous selection is done according to the source, the sanitary state and the concentration of sugar in the grapes. Every share of selection will be pressed and vinified separately permitting to exploit and to express to the best the qualitative potential.

“The vinification’s methods are led to the quality potential of the grapes”

- After the press, the juice is cleaned from solid parts and then routed toward wooden casks or glaze tanks where the alcoholic fermentation will take place. Fermentation is achieved by the indigenous yeasts (on the grapevine) guaranteeing the aromatic diversity.
- Wines are tasted to follow the evolution and to guaranty the health of the wine (every day during fermentation).

“If conditions are gathered ; good climate and quality of the grape, the role of the winemaker is only to control the good progress.”

- Léon Beyer’s wines are made for gastronomy; they are dry, without residual sugar. Exceptions are the “Vendanges Tardives” and “Selections de Grains Nobles” who are naturally sweet.
- A racking is done before the winter where wine clarifies itself naturally.
- Another filtration is achieved in the spring of the next year, before the bottling. Bottles are aged in our cellars (with optimal conditions: temperature and humidity). They are sold when the maturity of the product will have the quality level to pretend to its appellation in our range of the Léon Beyer’s wines.