

DOMAINE PFISTER
PAAR PINOT BLANC

A combination of Pinot Blanc and Auxerrois: the first for vivacity and finesse and the latter for spice and roundness. Aged in tank with an extended resting on its lees. 500 cases annually. Fresh and fruity.

Made by the adroit hand of Mélanie Pfister in the far reaches of northern Alsace. Domaine has been in the family since 1780.



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DOMAINE PFISTER
BERG RIESLING

From two neighboring hillside vineyards of 3.18 acres growing in France's famous clay-limestone mix. Certified organic and vinified bone dry by Mélanie Pfister (a very cool, smart woman).

The clay gives the wine body, and the calcareous limestone coupled with the northern climes give finesse, focus and length. The wine is deep, full-bodied and racy with mineral drive. This is what great Riesling is about. 900 cases.



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DOMAINE PFISTER
BREIT CRÉMANT D'ALSACE

Chardonnay with 25% Pinot Blanc and 25% Pinot Auxerrois. Aged in tank with an extended resting on its lees of at least 24 months. An elegant, perfumed, top-end single-vintage crémant. Extra brut.

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