

MÉLANIE PFISTER

PAAR



GROWING REGION:

Bas Rhin, northern Alsace, France.

TERROIR:

From 6 acres split between Pinot Blanc and Pinot Auxerrois planted in 1973 and 1974. Predominately clay soil.

GRAPES:

Based on Pinot Blanc for depth with roughly 40% Auxerrois for breadth (*Paar* = pair). Organic.

VINIFICATION NOTES:

This wine is raised on its fine lees in tank a minimum of one year before bottling. 500 cases.

TASTING NOTES:

Fragrant, full, toothsome and long. Dry, classy Pinot Blanc.

MÉLANIE PFISTER

BERG RIESLING



GROWING REGION:

Bas Rhin, Alsace, France.

TERROIR:

From 6 plots of Riesling on 3.18 acres of 21-year-old vines on the *lieu-dit* Silberberg hillsides. Soil is a clay-limestone mix. Exposure is south/southeast.

GRAPES:

Riesling.

VINIFICATION NOTES:

This wine is made and aged in tank on its fine lees for a minimum of one year (now *that's* an extended *élevage!*). Fermented bone dry. 900 cases.

TASTING NOTES:

A delectable wine, with full, earthy stone fruit and dry, crisp length. Delicious stuff!

MÉLANIE PFISTER

FURD PINOT GRIS



GROWING REGION:

Bas Rhin, Alsace, France.

TERROIR:

From 3.26 acres of 20-year-old vines on the steep *Furdenheimer Tal* vineyard. Marly soil on top of limestone.

GRAPES:

Pinot Gris.

VINIFICATION NOTES:

This wine is raised on its fine lees in tank for *eighteen months* before bottling, giving it unusual complexity. 750 cases.

TASTING NOTES:

Concentrated, plump, and immensely elegant with excellent acidity and verve.

DOMAINE PFISTER

MEL



GROWING REGION:

Bas Rhin, Alsace, France.

TERROIR:

The Riesling, Gewurztraminer and Muscat come from a clay and limestone soil on a calcareous mother rock. The Pinot Gris grows on a clay hillside.

GRAPES:

The noble varieties of Alsace: Riesling, followed by Pinot Gris, Gewurztraminer, and Muscat. Percentages change according to the year, but the building blocks remain the same. Save for the Muscat, all come from the Silberberg terroir.

VINIFICATION NOTES:

Varieties fermented individually in stainless steel tanks before being blended. Production averages 500 cases annually.

TASTING NOTES:

This wine, named after winemaker Mélanie Pfister, is meant to reflect the best of a given year--to proclaim *Alsace!* in spades. It is a wine with lovely body, terrific aromatics, and great freshness. It makes an ideal tasting menu wine.

MÉLANIE PFISTER

GRAND CRU ENGELBERG RIESLING



GROWING REGION:

Bas Rhin, Alsace, France.

TERROIR:

From a south-facing prime mid-slope parcel just under 2 acres. Topsoil is very thin and marly, sitting on a mount of hard limestone mother rock into whose cracks the vines root.

GRAPES:

Riesling.

VINIFICATION NOTES:

Fermented in stainless steel tanks and aged on its fine lees. Production averages 300 cases annually.

TASTING NOTES:

Don't forget that this is grand cru Riesling from limestone, which is quite different from granite, sandstone, or schist. Riesling from limestone needs aeration to show its stuff, and it can age remarkably well.

MÉLANIE PFISTER

RENDEZ-VOUS EN BLANC



GROWING REGION:

Bas Rhin, Alsace, France. More specifically, the far northern end of the long, narrow band of vineyards stretching north-south at the base of the Vosges.

TERROIR:

From parcels on the rocky clay-limestone hillsides spreading south off ridges immediately south of Mélanie's village of Dahlenheim.

GRAPES:

Riesling, Pinot Blanc, Pinot Gris, with 6% or so of Gewurztraminer.

VINIFICATION NOTES:

Each variety was raised a solid 18 months on its fine lees in tank before bottling, giving the wine its stony, saline underpinning. 300 cases.

TASTING NOTES:

A *Vin de France* wine allowing it to be bottled in a Burgundy bottle rather than the traditional tall Alsatian one. Wonderfully fresh and dry, it is meant to be a delicious (and it is!) preface to the great whites of Alsace--and a great glass pour!

MÉLANIE PFISTER

BREIT EXTRA BRUT CRÉMANT D' ALSACE



GROWING REGION:

Bas Rhin, Alsace, France.

TERROIR:

Clay and limestone covered with loess and marl soil for the Chardonnay; marl for the Pinot Blanc/Auxerrois.

GRAPES:

Chardonnay (50%)
Pinot Blanc/Auxerrois (50%)

VINIFICATION NOTES:

Temperature-controlled fermentation in stainless steel tanks. Slow second fermentation and ageing of the wines on lees for *a minimum* of 24 months prior to disgorgement (see the bottle's back label for precise information). A single vintage wine made without any reserve wine. 800 cases annually.

TASTING NOTES:

Unusually elegant, perfumed, top-end sparkling wine. Deeply fruity, lively, well-structured and long, this offers serious competition to more expensive Champagne.

MÉLANIE PFISTER

MACÉRATION (ORANGE WINE)



GROWING REGION:

Bas Rhin, Alsace, France.

TERROIR:

A cool site with eastern exposure. Limestone and loess soils. Certified organic.

GRAPES:

Pinot Gris.

VINIFICATION NOTES:

Half whole cluster, half de-stemmed. Macerated for around 15 days, fermented in steel and then raised in neutral oak. 2,500-3,000 bottles.

TASTING NOTES:

An orange wine which is fresh, fruity, pure and well made.