

Domaine Pfister

Bas-Rhin



Rendez-vous en Blanc 2018



The 2018 Rendez-Vous en Blanc from Mélanie Pfister is a lovely, entry level, dry blended wine from this extremely talented vigneronne. The cépages this year is thirty-six percent Pinot Blanc, twenty-eight percent each of Pinot Gris and Riesling and eight percent Gewurztraminer. The wine comes in at an even thirteen percent octane and delivers a lovely bouquet of nectarine, pear, a touch of orange, a lovely base of soil, a hint of menthol and plenty of floral shadings.

On the palate the wine is bright, full-bodied and complex, with fine balance and grip, zesty acids and a long, classy finish. The blend of different grape varieties gives this wine a lovely, seamless personality, but at the same time, makes it quite difficult to pick out specific nuances on either the nose or palate from any of the grapes involved. So, I do not know what I think of the blend, as there is a lot going on here and it is almost bewildering to one accustomed to breaking down a wine into its individual facets! But, that said, it is delicious. 2021-2030.

91 pts– John Gilman, View from the Cellar, July-August 2021

The following has also reviewed this wine:

92 pts– Wine & Spirits, Summer 2023

Rouge Toujours 2019



Mélanie Pfister has decided to bottle her pinot noir as Vin de France beginning in this vintage, simply to give her the flexibility to do things such as bottle it in a Burgundy-shaped bottle, rather than the taller Alsace bottle that would be required if it were an AOC pinot noir from Alsace. The vines for this bottling were planted in 1980, so they are now fully into their prime, and the wine is fermented with indigenous

yeasts and raised in stainless steel tank. The 2019 version is a svelte 12.5 percent octane and is a tad reductive when first opened, but with a bit of aeration delivers a youthful bouquet of cherries, red berries, stony soil tones, bonfire, a bit of gamebird and a floral topnote redolent of lavender. On the palate the wine is bright, medium- full and tangy, with lovely soil signature, modest tannins and a long, tangy and very nicely balanced young finish. This really shows some fine backend lift, and given some bottle age, it is going to be lovely. 2027-2050.

89+ pts– John Gilman, View from the Cellar, July-August 2021

The following has also reviewed this wine:

92 pts– Wine & Spirits, Summer 2023