

Domaine Pfister

Bas-Rhin



Crémant d'Alsace Breit 2019

I love Mélanie Pfister's still wines, which are among the most elegant and limestone-driven in the region, and her Blanc de Blancs Extra Brut is also an excellent wine. It is composed from a blend of fifty percent chardonnay and twenty-five percent each of pinot auxerrois and pinot blanc and was aged sur latte for twenty-nine months prior to disgorgement. It was finished with a dosage of three or four grams. The wine offers up a very refined bouquet of apple, white peach, chalky soil tones, bread dough and a topnote of lemongrass. On the palate the wine is bright, full-bodied, focused and complex, with a lovely core, excellent chalky mineral undertow, frothy mousse and a long, beautifully balanced finish. This is the finest example of Crémant d'Alsace I have ever tasted. 2023-2040 [emphasis added].

91 pts– John Gilman, View from the Cellar, January-February 2023

Expressive nose with white flowers like lilies and roses, slightly dried, and hints of green tea. Subtle and fresh, vibrant.

92 pts– Decanter, October 1, 2021