



MÉLANIE PFISTER PAAR: DEUX CÉPAGES

certified organic

Mélanie Pfister is the 8th generation to make wine at this 25-acre family domaine and the first woman. Her father was a pioneering viticulturist (he stopped tilling and the use of herbicides in the 1980s). Mélanie has kept the house style of dry, incisive wines reflecting fabulous fruit while moving the domaine into biodynamic farming. Dad, by the way, is still active in the vines.



VINEYARD

- Site:** Located due west of Strasbourg in the northern reaches of the Bas Rhin and nestled in the flank of the great Engelberg hill.
- Soil:** Clay-limestone with an emphasis on clay.
- Vines:** From six acres of vines, most of which were planted in 1973 and 1974 but with a small section dating from the late 60s. Certified organic since 2021 with biodynamic treatments since 2019. No-till since the 1980s.
- Harvest:** Hand harvested.
- Varieties:** *Paar* means *pair* in German: this wine is made from Alsace's classic mix of Pinot Blanc and Auxerrois, roughly 60-40. Most of the world's finest Pinot Blanc comes from Alsace and Italy's Alto Adige.

CELLAR

- Vinification & Aging:** Native ferments with a *pie'd de cuve*. Raised on its fine lees in stainless steel a minimum of one year before bottling. Minimal SO2 additions (a touch at pressing and a touch at bottling).
- Production:** 6,000 bottles.
- Profile:** Fragrant, full, toothsome and long. Dry and immensely classy. The Pinot Blanc gives floral notes and freshness while Auxerrois gives fat and spice.