



## MÉLANIE PFISTER PAAR

certified organic

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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.

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### 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.

# MÉLANIE PFISTER

## BERG RIESLING

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### **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

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### 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.



# MÉLANIE PFISTER HÜT PINOT NOIR

certified organic

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Mélanie Pfister is the 8th generation to make wine at this 25-acre estate 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.

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## VINEYARD

- Site:** On the Engelberg grand cru hilltop (a tractor road separates the Hüt vines from the grand cru border). Hüt refers to the village's highest houses (ever so slowly encroaching...).
- Soil:** Clay-limestone with an emphasis on clay.
- Vines:** From a one-acre plot that faces south; the vines are 15 years old. Certified organic since 2021 with biodynamic treatments since 2019. No-till since the 1980s.
- Harvest:** Hand harvested.
- Varieties:** Pinot Noir.

## CELLAR

- Vinification & Aging:** Native ferments. Ages in older Burgundy barrels from Méo-Camuzet. No fining or filtration.
- Production:** 2,400 bottles.
- Profile:** Prior to taking the reins at her family domaine, Mélanie did an internship at Méo-Camuzet and she has a deft touch with Pinot Noir. A wine of impeccable balance between tannins, fruit, and freshness.

# 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**

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**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

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### 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

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**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)

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### **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.