



# MÉLANIE PFISTER BERG RIESLING

certified organic\*

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Mélanie Pfister is the 8th generation to make wine at this 25-acre family domaine in Alsace's far north and its first woman. Following internships at Zind-Humbrecht, Méo-Camuzet, and Cheval Blanc, she refined the house style of making dry, incisive wines from fabulous fruit. Her father quit herbicides and pioneered no-till farming in the 1980s; Mélanie has taken this one step forward with organic and biodynamic viticulture.

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## VINEYARD



**Site:** Located due west of Strasbourg in the northern reaches of the Bas Rhin on the Silberberg hillside, adjacent to the Engelberg Grand Cru.

**Soil:** Clay-limestone with roughly three feet of rocky clay otop of hard limestone.

**Vines:** From six plots on 3.18 acres planted at the turn of this century, facing south-southeast. Hand harvested. Organic since 2018 with biodynamic treatments starting in 2019; \*certified organic by Ecocert in France since 2021 but not by USDA in US. No-till farming since the 1980s.

**Varieties:** Riesling.

## CELLAR

**Vinification & Aging:** Normally allowed to ferment spontaneously to complete dryness. Élevage in steel on its fine lees for a minimum of one year.

**Production:** 900 cases.

**Profile:** Impressively bone dry and powerful, not from alcohol (that's moderate) but from the pure volume of its fruit and its crystalline quality. Clay gives this its body; limestone gives it its beauty.