



MÉLANIE PFISTER FURD PINOT GRIS

certified organic*

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.



VINEYARD

Site: Located due west of Strasbourg in the northern reaches of the Bas Rhin. These vines are on the steep *Furdenheimer Tal* vineyard.

Soil: Marly soil on top of limestone.

Vines: From 3.26 acres of 20-year-old vines with a south-southeast exposure. 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: Pinot Gris.

CELLAR

Vinification & Aging: Normally spontaneous ferments that complete themselves until the wine is all but dry. Raised on its fine lees in stainless steel a minimum of one year before bottling.

Production: 900 cases.

Profile: An elegant rendition of Pinot Gris, thanks to its limestone and windy site. Rich with white stone fruits and delectable hints of smoke and bacon.