



# MÉLANIE PFISTER GRAND CRU ENGELBERG 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:** Engelberg, or Angel's Hill: due west of Strasbourg in the northern reaches of the Bas Rhin, where limestone and wind prevail. Two acres in the prime mid-slope, south-facing zone of this famous grand cru.
- Soil:** Topsoil is very thin and marly, sitting on a mount of hard limestone mother rock into whose cracks the vines root.
- Vines:** 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, native ferments followed by long aging on the lees in steel.
- Production:** 300 cases.
- Profile:** Supremely elegant, filled with crystalline white fruits and white flowers. The purity is stunning. Bone dry.