



MÉLANIE PFISTER HÛT PINOT NOIR

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:** 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 and planted in 2008.
*Certified organic by Ecocert in France since 2021 but not by USDA in US and with biodynamic treatments since 2019. No-till farming 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.