



# MÉLANIE PFISTER MEL: QUATRE CÉPAGES NOBLES

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. Except for the Muscat, all come from the Silberberg hillside, adjacent to the Engelberg Grand Cru.
- Soil:** 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.
- 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:** 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 (see back label for specifics). Each variety is harvested separately.

## CELLAR

- Vinification & Aging:** Each variety is normally allowed to ferment spontaneously with élevage following in steel. Mélanie became fascinated by blending during her time at Cheval Blanc, and she does the blending post-élevage with her father.
- Production:** 500 cases.
- Profile:** *Mel* is meant to reflect the best of a given year—to proclaim *Alsace!* in spades. The aromatic profile is a peacock's tail, while the texture and body are seamless and full, all lifted with great freshness. This makes an ideal tasting menu wine.