



## MÉLANIE PFISTER MACÉRATION PINOT GRIS

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 end of the long, narrow band of Alsace's vineyards that stretch north-south along the foothills of the Vosges. The specific site for these Pinot Gris vines is east-facing, cool and windy.
- Soil:** Limestone and loess soils.
- 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:** Pinot Gris.

### CELLAR

- Vinification & Aging:** Maceration lasts ~ 15 days, followed by fermentation in steel and élevage in neutral oak.
- Production:** 200-250 cases.
- Profile:** A fresh, fruity, pure and exceedingly well-made orange wine.