



MÉLANIE PFISTER RENDEZ-VOUS EN BLANC

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 end of the long, narrow band of Alsace's vineyards stretching north-south along the foothills of the Vosges. The particular parcels for this wine are on the east-southeast hillsides immediately south of the Pfister village of Dahlenheim.
- Soil:** Rocky clay limestone.
- Vines:** From three tiny plots planted early in this century totaling 0.75 acres. 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, Pinot Blanc, Pinot Gris, with a dollop of Gewurztraminer (see back label for specifics).

CELLAR

- Vinification & Aging:** Each variety was raised for a minimum of 12 months on its fine lees in tank before bottling without fining or filtration in Burgundy bottles (hence the *Vin de France* designation), giving the wine its stony, saline underpinning.
- Production:** 300 cases.
- Profile:** A wonderfully fresh, pure and dry wine, this is meant to be Mélanie's delicious preface to the great whites of Alsace—and a great glass pour!