



MÉLANIE PFISTER ROUGE TOUJOURS

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.
- Soil:** Clay limestone.
- Vines:** From a small parcel of less than two acres planted in 1980 with *sélection massale* cuttings. 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 Noir.

CELLAR

- Vinification & Aging:** Fermentations are spontaneous, and the wine is aged in steel for 18 months. Bottled without fining or filtration.
- Production:** 250 cases.
- Profile:** Bottled in a Burgundy bottle, hence the *Vin de France* designation. Best decanted off its sediment to allow reductive notes to blow off and the juicy suppleness of fresh Pinot to emerge.