

Mélanie Pfister, à Dahlenheim 
**Mélanie Pfister,
l'icône du Bas-Rhin**



Mélanie Pfister élabore trois pinots noirs issus de sélections parcellaires.

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After studying biology and apprenticeships in some large Burgundian domaines, Mélanie Pfister returned in 2008 to the family domaine located in Dahlenheim, a few kilometers from Strasbourg, where her father replanted pinot noir since 1980. Among a range of wines vinified with a lot of precision and sensitivity, three pinot noirs from selected parcels stand out, totaling one hectare of the ten of the domaine. One needs a little patience, five or six years at a minimum, for these cuvées to fully blossom, vinified in aged barrels except for a portion in stoneware jars for Weg, the earliest. We will wait wisely for Hüt, coming from a limestone hillside which adjoins the Grand Cru Engelberg, and Rahn, with sandier soil, certainly the most tense and elegant red.

-J.E. Simond