



## MÉLANIE PFISTER BREIT

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.
- Soil:** Clay and limestone covered with loess for the Chardonnay; more marls overtop of limestone for the Pinot Blanc and Auxerrois.
- Vines:** The acronym *Breit* comes from Hangenbriete, the name of the vineyard. Hand harvested. 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:** Chardonnay (50%), Pinot Blanc (50%).

### CELLAR

- Production:** 800 cases.
- Profile:** Mélanie's dad went to wine school in Champagne's Avize, and he was quick to plant Chardonnay for sparkling wine when *Crémant d'Alsace* was approved in 1976. From the first, the domaine worked with an unusually long aging period (nine months is the Alsatian norm for cash flow reasons), earning Pfister a name for its crémant. The quality of the fruit in this wine is exceptional.