

# Mélanie Pfister

## Bas-Rhin



### **Furd Pinot Gris 2024**

*The 2024 Pinot Gris Furd is named after its cadastral name, Furdenheimer Tal, a steep northwest-facing slope of heavy marl. It was made in stainless steel and one amphora. The nose is subtle but the palate is gentle, smooth and tender, even for Pinot Gris. Everything is here, with a sense of completeness and lightness on a superbly polished frame and a fine, delicate texture that is creamy yet wonderfully slender. A really elegant Pinot Gris. (Bone-Dry)*

**93 pts-** Anne Krebiehl, MW, Vinous Media, January 2026

### **Furd Pinot Gris 2022**

*The 2022 Pinot Gris Furd was made in stainless steel and sandstone egg. Freshly cut flesh of Comice pear lends aromatic overtones. The slender palate comes in with brightness but supplements this with a mellow creaminess from malo-lactic fermentation. There is a mellowness and a richness that is buttery and round. The contour and brightness taper to a super-fresh, bright finish. (Bone-Dry)*

**91 pts-** Anne Krebiehl, MW, Vinous Media, April 2024