

From [Alsace 2024: A Rainy Year of Svelte Beauties \(Mar 2026\)](#) by Anne Krebiehl MW

### **Domaine Mélanie Pfister**

Mélanie Pfister, who has been at the helm of this domaine since 2008, said, “Two thousand twenty-four has been my toughest vintage so far. Two thousand twenty-one was not easy, but 2024 was worse. The rain started in April and never really stopped. In May alone, we had almost 200 mm of rain.” Pfister’s father tried to reassure her, saying, “It will stop for a day,” but it never stopped, not even in September and October. “We did our best. We sprayed every week when we could, but we more than half our yield for Pinot Noir. With the other Pinot varieties, we lost 30-40% on average. Riesling was okay, but Muscat had poor fruit set.” Pfister was lucky to have a flexible, trusted and agile team of locally based pickers, mostly retirees. In 2024, she erected sorting tables in the vineyard. “Sometimes, there were more sorters than pickers,” Pfister added. The resulting wines are pristine, with exquisite freshness and moderate alcohol levels. The Rieslings are wonderfully ripe and bright—just the thing for those who like it racy.

### **Crémant d’Alsace Breit 2023**

**88 pts**

*The NV Extra Brut Crémant d’Alsace Blanc de Blancs Breit, based on the 2023 vintage, was disgorged in November 2025. It is the usual blend of Chardonnay, Pinot Blanc and Auxerrois with 20 months on lees and a dosage of 2.8 grams per liter. Ripe, aromatic pear, almost like poire William, is inviting on the nose. The sprightly mousse is frothy and fresh with a light, easy body and plenty of freshness leavening the fruit. (Bone-dry)*

### **Pinot Noir Weg 2024**

**88 pts**

*The 2024 Pinot Noir Weg comes from 44-year-old vines rooted in limestone with a loess cover and was made in stainless steel only due to low quantities. The nose is all reduction, taking a while to dissipate and only slowly revealing the tender, tart, floral red fruit that is undeniably underneath. The Pinot on the palate is of slender stature, with tart freshness and smooth tenderness. This will be best slightly chilled and delivers lovely purity and tenderness. (Bone-dry)*

**Pinot Noir Hüt 2023****90 pts**

*The 2023 Pinot Noir Hüt is a site neighboring Engelberg, facing south, on oolitic limestone with clay. Smooth cherry and slight oaky creaminess make for a very supple, inviting nose. The palate is ripe, smooth, fresh, crunchy yet creamy. A lovely, bright, elegant, understated Pinot Noir of much purity and freshness. (Bone-dry)*

**Pinot Noir Rahn 2023****92 pts**

*The 2023 Pinot Noir Rahn, planted in 1991, is slightly reductive but beautifully aromatic with small red berries. It has concentration, lightness, dense but fine tannins and lively energy. Everything about it is slender, with a firm, tight structure that will take it far. This is the sleeper among Pfister's reds, not obvious or immediate but with much promise.*

**Paar Deux Cépages 2024****90 pts**

*The 2024 Paar Deux Cépages is a blend of Pinot Blanc and Auxerrois from old vines. Pure notes of freshly cut green pear come with a slight creaminess and a floral overtone. This is a superbly pure, bright, clean-cut white of vivid brightness. Wonderful, creamy and smooth. (Bone-dry)*

**Muscat Ottonel Kamm 2024****88 pts**

*The 2024 Muscat Ottonel Kamm is from the Kammerreben site on a limestone plateau with a slight loam cover. Lemon totally tempers the floral nose that suggests orange blossom with just an edge of elderflower. The palate is light, bright and totally dry, the kind of light-bodied, fresh wine that just disappears in summer. (Bone-dry)*

**Riesling Engelberg Grand Cru 2023****93 pts**

*The 2023 Riesling Engelberg Grand Cru, grown on south-facing oolitic limestone and picked in October, opens with creamy, pear-and-peach-scented notions of wet stone, still with a touch of reduction. The palate is smooth, light and bright, tapering to a super-slender finish that is taut, graceful and linear. This creates a superb sense of elegance and length on this understated, bone-dry Riesling. (Bone-dry)*

**Mel Quatres Cépages Nobles 2024****92 pts**

*The 2024 Mel Quatres Cépages Nobles is a blend of Riesling, Pinot Gris, Gewurztraminer and Muscat. It is subtly scented, creamy, smooth and tender. Pear fruit and apple blossom mingle on a lovely nose that also allows some Traminer spiciness to pervade. The palate is*

*concentrated but crystalline. The 2024 suits this kind of blend because everything is there and it stands as a complete, smooth, bright wine. (Bone-dry)*

**Pinot Gris Furd 2024**

**93 pts**

*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)*

**Pinot Gris Silb 2023**

**92 pts**

*The 2023 Pinot Gris Silb is an oak-aged, limestone-based Pinot Gris from vines that are around 20 years old. A small proportion of the barrels was made from acacia. Lemon, pear and creaminess mix on the nose and present a lovely combination of concentration and superb freshness. The pear fruit creaminess lasts and lingers alongside lemon freshness. This is an elegant, understated but creamy Pinot Gris that finishes with a note of melted butter. (Bone-Dry)*

**Gewurztraminer Lenz 2024**

**91 pts**

*The 2024 Gewurztraminer Lenz is picked on the south-facing Triassic limestone of the Lenzerstuecker site. Ripe peach and a touch of Damask rose define both nose and palate with their subtle scent. All remains understated and gentle in this smooth, bright and balanced wine that hovers between 8 and 9 grams per liter of residual sugar, making it just about off-dry. Lovely length echoes beautifully. (Off-dry)*

**Gewurztraminer Vendange Tardive Dive 2023**

**93 pts**

*The 2023 Gewurztraminer Vendange Tardive Dive combines reduction, smokiness and yellow peach flesh on the nose. The palate is beautifully sweet, adding depth and smoky richness to the peach fruit that appears with the concentration and richness of compote. Everything remains juicy and fresh with gentle peachiness. Texture and ripe fruit balance the richer botrytis component, leaving us with superbly balanced, gently sweet peachiness and orange peel brightness. Peachy, zesty- aromatic and lovely. (Medium)*