

# Domaine Pfister

## Alsace



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*Amongst those samples were a fine range of wines from Mélanie Pfister, whose wines were absolutely stunning and reminded me just how much I loved the wines of Alsace...*

–John Gilman, A View from the Cellar.

The following reviews are his from issue 77.

### **Pinot Blanc 2015**

*Pfister's Pinot Blanc bottling is roughly a fifty-fifty split of Pinot Auxerrois and Pinot Blanc. It is raised in stainless steel and given almost a full year of élevage, prior to bottling right before the next harvest. The 2015 is showing beautifully, wafting from the glass in a complex blend of apple, tangerine, chalky minerality, white flowers and a topnote of citrus zest. On the palate the wine is crisp, fullish and really soil-driven for this varietal, with a lovely core, excellent focus and grip and a long, youthfully complex and very classy finish...Very serious juice.*

**91**

### **Riesling Tradition 2016**

*The 2016 Riesling "Tradition" is very classy and absolutely awash in it is limestone soil element, as the bouquet jumps from the glass in a complex blend of apple, tart orange, petrol, a beautiful base of chalky minerality, a touch of citrus peel and a topnote of dried flowers. On the palate the wine is bright, full-bodied, chalky and still quite youthful, with a superb core, great backend minerality, brisk acids and outstanding focus and grip on the nascently complex and very promising finish. This needs some time to blossom, but is going to be excellent in due course and is a superb value!*

**93**

### **Riesling Engelberg Grand Cru 2014**

*Pfister's "Engelberg" is a superb bottle of classic, minerally and completely dry Riesling that is still a puppy and in need of some time alone in the cellar to blossom properly. But, once it has had a chance to open up, it is going to be a great bottle of wine. The bouquet today is still quite primary, offering up a promising constellation of apple, tart orange, petrol, complex, limestone minerality, citrus peel and a topnote of dried flowers. On the palate the wine is pure, full-bodied and racy, with a rock solid core, great mineral drive and a very long, still closed and vibrant finish. The focus and balance here are impeccable.*

**93**

### **Pinot Gris 2015**

*The wine is lovely, offering up a complex and quite expressive bouquet of peach, orange, lovely soil tones, a bit of wheat chaff and a potpourri of gently musky spring flowers in the upper register. On the palate the wine is deep, full-bodied and quite dry, with a lovely core, good mineral undertow, a still fairly primary personality, good acids and fine length and grip on the focused and youthful finish.*

**91+**

### **Cuvée 8 2016**

*The Cuvée 8 is the brainchild of Mélanie Pfister and was first produced in the 2005 vintage (five years before she “officially” took over for her father André in the cellars here) and is designed to be a blend that exemplifies the best of a given vintage. The cépages is Riesling, Pinot Gris, Gewurztraminer and Muscat, with the percentages varying depending on which varietals have excelled in a given growing season. All the grapes hail from the Silberberg vineyard, with the exception of the Muscat, and each varietal is vinified and raised separately prior to blending. The cépages of the 2016 version is fifty percent Riesling, thirty percent Pinot Gris, fifteen percent Gewurztraminer and five percent Muscat. It is a touch lower in alcohol than the 2015 version, coming in this year at an even thirteen percent and offers up a beautiful nose of apple, tart orange, petrol, limestone minerality, a touch of wheat chaff and a complex, floral topnote. On the palate the wine is crisp, full-bodied, focused and nicely bone dry in personality, with a superb core, excellent focus and grip and a long, racy and still quite youthful finish. This is a fine bottle in the making.*

**92**

### **Gewurztraminer Tradition 2013**

*An utterly classic example of this varietal, offering up the precision of the old school in its thirteen percent octane profile. The bouquet is precise and very pure, jumping from the glass in a blend of lychee nut, clementine, a bit of sweet grapefruit, rosewater, lovely spice tones, a hint of meatiness and a superb base of chalky minerality. On the palate the wine is pure, full-bodied, focused and complex, with a lovely core of fruit, fine mineral drive, beautiful balance and a long, classy and vibrant finish. The acids here are very good, but not racy, and I suspect this will be best over the first ten to twelve years it is in bottle, but it is so well balanced that it may well continue to cruise along far past this window of drinkability. It is a beautiful and very elegant bottle of Gewurztraminer.*

**93**