



THERE IS NO SUBSTITUTE FOR QUALITY

DIRLER-CADÉ

Domaine Dirlers-Cade • Ecocert - Biodynamic

The Dirlers-Cadés are people of the soil, owners and caretakers of 44 hectares planted to every permitted varietal in Alsace, except Chardonnay. Even though Riesling is their cornerstone, their ability to produce an accordion of styles is their identity (they are a symphony, not a soloist). When Jean Dirlers started the family business in Bergholtz, the Dirlers were vigneron as well as courtiers. One of their early accomplishments was the successful production of sparkling wine. Unbeknownst to many, they are the innovators of Crémant d'Alsace, a category now familiar on American wine lists. As generations passed, the family dissolved their courtier business to become solely vigneron. In 1998, their gallery of terroir grew when Jean-Pierre Dirlers' son, Jean, married Léon Hell-Cadé's daughter, Ludivine. Now, almost half of their vines are Grand Cru status, an impressive inventory for any French winemaker. 1998 also marked the year when Dirlers-Cadé became a member of The Syndicat International des Vignerons en Culture Bio-Dynamique, the body that issues the official Biodyvin approval. Founded in 1995, the member list tallies just over 100 properties in Europe. The Dirlers-Cadé family was one of the earliest members, along with Domaine Leflaive, Domaine Pierre Morey, François Chidaine, Maison Chapoutier, Zind-Humbrecht, and Marc Kreydenweiss. In an era where "natural wine" induces conversation, Dirlers-Cadé speaks clairvoyantly. Their meticulous bio-dynamic treatment in the vineyard perfectly juxtaposes their "let it be" way in the cellar. Jean and Ludivine allow the soil and the vintage to dictate the style. In years when fermentation naturally stops, leaving residual sugar, the Dirlers-Cadés do not intervene. The wines are genuinely dry, but a little shift in residual sugar (sometimes up or down) merits their homegrown philosophy, never sacrificing their standards to satisfy a fickle palate or vogue.

As a result of their resources and green hands, their measure of Riesling is extraordinary. A Riesling lover can drink Dirlers-Cadé wines for decades, continually engaged by individual expressions of terroir and vintage. The Grand Cru sites of Saering and Spiegel give wines that are more transparent and laser-like, while the Grand Crus of Kessler and Kitterlé emphasize warmth and circular shape. If Riesling was the only grape Dirlers-Cadé produced, we would still be writing. But perhaps, their most telling achievement is their collection of estate and lieu-dit wines, which are spirited and varietally spot-on. A textbook and textured Pinot Blanc Réserve is the revolving door to old-vine Sylvaner and Pinot Gris from the hillside lieu dit of Schimberg. And of course, this Alsace family would not be Dirlers nor Cadé without their original cuvée, the enduring Crémant d'Alsace.

Cremant d'Alsace Brut "Methode Traditionelle"

Pinot Blanc "Réserve"

Sylvaner "Vieilles Vignes"

Muscat "Estate"

Riesling "Estate"

Gewurztraminer "Estate"

Pinot Gris lieu dit "Schimberg"

Riesling Grand Cru Spiegel

Pinot Gris Grand Cru Kessler

Gewurztraminer Grand Cru Kitterlé





Jean's idea of new oak



Grand Cru Kessler



Grand Cru Spiegel



Ludivine and Jean Dirlir in their tasting room



3 generations of Dirlers