



THERE IS NO SUBSTITUTE FOR QUALITY

DIRLER-CADÉ

Domaine Dirlér-Cadé • Ecocert - Biodynamic

Our only Alsatian estate for 28 years now. The Dirlér-Cadé family's winemaking roots reach back to the 19th century when they made the first Alsatian wine in the method of Champagne. Beyond organic, everything the Dirlér-Cadés do, from vineyard cultivation to élevage, has been biodynamic certified since 1998. These are true "soil-to-glass" originals. Complete compliance to all their certifications.

Crémant d'Alsace Brut "Méthode Traditionnelle" 2019

From the pioneers of Crémant d'Alsace, this cuvée is 60% Pinot Gris and 40% Auxerrois, quickly pressed and fermented in steel at cool temperatures. Made by the Champagne method, the wine rests on its lees for 30 months. Rich, fruit forward, and balanced with nerve and acidity. Powerful, yet elegant with a petit bisou of salmon color in the glass from the quickly-pressed Pinot Gris. Miniscule residual sugar at 0.6 g/liter.

Vinous 90 points

"This 2019 Brut Nature Crémant has spent 2.5 years on lees and is scented with fresh, ripe apple, white currant and a bright fresh fruit aroma. The mousse is lively and there is a lovely texture, slightly pithy, with a wonderful balance in this bone-dry sparkler. A vivid and sophisticated aperitif with a nicely apple finish. The Pinot Gris shines here. (Bone-dry)"

Revue de Vin de France 91 points

"Mouth-watering, a little anise, the crémant feels the presence of Pinot Gris in a bright and fleshy spirit."

