



DIRLER-CADÉ

THERE IS NO SUBSTITUTE FOR QUALITY

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.

Gewurztraminer Grand Cru Kitterlé 2022

The Kitterlé vineyard is a monument to "sense of place," the vines formed by a sharp overhang shaped by strong, reinforced walls. It is sunny from dusk to dawn with lean and sandy soil that produces exceptional Gewurztraminer. This is Gewurztraminer with all the exotic and spicy fruit aromas (lychee, mango, grapefruit) one could hope for with a persistent and rich palate. Opulent structure with fantastic freshness.

96 points Revue du Vin de France / 93 points Ian d'Agata: "Bright lemon yellow and gold colour. Piercing aromas of lemon peel, rose and grapefruit. Fresh on entry, then fatter in the middle, only to turn salty on the long thick finish boasting rich, ripe fruit and bitter orange marmalade flavours. Made with grapes from the War Meganz parcel (practically only sands there) of the Kitterlé owned by Ludivine's great-grand parents Caroline and Nicolas."



ALSACE GRAND CRU
KITTERLÉ
GEWURZTRAMINER
2022
