



THERE IS NO SUBSTITUTE FOR QUALITY

DIRLER-CADÉ

Domaine Dirlер-Cadé • Ecocert - Biodynamic

Our only Alsatian estate for 28 years now. The Dirlер-Cadé family's winemaking roots reach back to the 19th century when they made the first Alsatian wine in the method of Champagne. Long considered the northern star for fruit driven, dry-fermented wines, the Domaine of the Dirlер-Cadé family is located in southern Alsace – Bergholtz, Haut-Rhin to be exact. Biodynamic viticulture has been practiced since 1998. Jean Dirlер and Ludivine Cadé fastidiously tend nine pristine Grand Cru vineyards and lieu-dits planted to Alsace's most classic varietals. Respect for the land is reflected in their methods: herbal treatments, horse plowing and natural fermentations are used. From Crémant to Sylvaner to Riesling, the magic of "soil to glass" is captured as nowhere else in Alsace.

Muscat Grand Cru Saering 2022

Saering consists largely of rounded east and southeast-facing knolls. The Dirlер-Cadé Muscat parcel is on the west side of the vineyard where the subsoil is calcerous, while the topsoil is calcerous loam and decomposed sandstone. In making their Saering Muscat, the Dirlер-Cadé team made three passes through the vineyard to hand pick only the best bunches. Pressed whole-cluster immediately after harvest in their pneumatic bladder press, the new Muscat juice was settled without intervention or additions for 18 hours then fermented in temperature-controlled stainless steel tank for "purity of expression." The Saering Muscats of Dirlер-Cadé are quite expressive of citrus qualities when young (kaffir lime, pomelo, kumquat) taking on a tremendous racy minerality with time in the bottle.

94 points from Ian d'Agata: "Lively deep straw-yellow with green tinges. Aromas of wild fennel, menthol, green fig and orange peel complicate green apple and quinine. Much bigger and mintier than the Spiegel."



ALSACE GRAND CRU
SAERING
MUSCAT
2022