



Domaine Dirler-Cade • Ecocert - Biodynamic

APS's only Alsatian estate for 28 years now. The Dirler-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 Dirler-Cadés do, from vineyard cultivation to elevage, has been biodyanmic certified since 1998. Their wines are true "soil-to-glass" originals with complete compliance to all their stringent certifications.

Pinot Gris Grand Cru Kessler 2019

This bowl-shaped, terraced vineyard of reddish, iron-rich sandy clay soil is a natural suntrap that grape vines love, especially Pinot Gris. In cooler years like 2019, it's shelter and warmth allow the fruit to ripen slowly and evenly, just one of the many reasons Kessler has long been recognized as Grand Cru. The name Kessler, in fact, comes from the German word for cauldron and the vineyard has been known by this name since the 14th century. The Dirler-Cadé Pinot Gris here is a special breed with smaller berries and thicker skins. The wine is expansive in every direction. Its high-toned aromas mirror the intensity of a late harvest wine. The palate blazes with honeyed minerals, a peachy "fruit cocktail" and a variety of asian spices, while all is kept in balance with finely etched acidity.

Pinot Gris 2019 Grand Cru Kessler - 95/100 Revue de Vin de France by Jean Emmanuel Simond

The Kessler terroir offers an admirable purity to the Pinot Gris, which here composes a harmonious wine, with a sunny but fresh character, which resonates for a long time in the mouth with a singular presence.

Pinot Gris 2019 Grand Cru Kessler - 93/100 Terroir Sense by Ian d'Agata

Golden yellow color – velvety, soft, engaging – flavors of orchard fruits – fine spices, high quality salinity with just the right amount of acidity to make the taste buds $\sin g - 18 g/l rs - crispy$ quail with morels or risotto with porcini mushrooms.

