



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.

### Pinot Gris "Estate Reserve" 2022

Virtually all the fruit comes from the lieu-dit Bux, which is a clay-limestone terroir located below the grand cru Spiegel. Like in Schimberg, the Pinot Gris is from massal selection vines chosen for their fruit of profound concentration. It's easy to experience this in the wines balance of residual sugar and acidity. The acidity makes the wine show completely dry and makes it a real vin de cuisine.

**91 points from Ian d'Agata:** "Good full straw yellow. Peach, butter and a hint of smoke on the ripe nose. At once lively and glyceric, with strong flavours of stone fruit supported by underlying minerality. Has 8.1 g/L r.s. but the 5.77 g/L total acidity makes this seem classically dry. Closes clean and with excellent length. This is made with mostly Bux grapes. "

