



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. Long considered the northern star for fruit driven, dry-fermented wines, the Domaine of the Dirlér-Cadé family is located in southern Alsace – Bergholtz, Haut-Rhin to be exact. Biodynamic viticulture has been practiced since 1998. Jean Dirlér and Ludivine Cadé fastidiously tend nine pristine Grand Cru vineyards and lieu-dits planted to Alsace's most classic varieties. 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.

Riesling Grand Cru Spiegel 2019

John Haeger writing about Spiegel and Dirlér had this to say: "Spiegel is a long, narrow finger of land with gentler slopes than Kitterlé or Kessler, but very visibly rocky, its topsoil consisting of mostly of colluvial deposits from higher altitudes, mixed with very little clay, on a base that is primarily sandstone...[Dirlér] makes consummately bright, elegant Rieslings redolent of citrus fruits such as yuzu and lime and herbal infusions."

Purity and subtlety characterize this wine. Complex aromas combining lemony fruitiness and subtle nuances of anise, verbena and lemon balm - frank and straight attack. Real "vin de cuisine." Riesling = "mirror." Come see why Spiegel is Jean's prized Riesling.

94 points from James Suckling & Revue du Vin de France. RVF says: "Fleshy and delicious material, quite sunny, but deep profile in the Spiegel 2019, quite scintillating."



The Grand Cru Spiegel