



THERE IS NO SUBSTITUTE FOR QUALITY

DIRLER-CADÉ

Domaine Dirlers-Cade • Ecocert - Biodynamic

Our only Alsatian estate for 28 years now. The Dirlers-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 Dirlers-Cadé family is located in southern Alsace – Bergholtz, Haut-Rhin to be exact. Biodynamic viticulture has been practiced since 1998. Jean Dirlers 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.

Riesling "Estate" 2022

In 2022 all of Dirlers's Spiegel fruit went into this wine, along with a few other lots of Riesling, so yeah, it's Grand Cru. Ian d'Agata said all you need to know: "Knockout wine for the price."

93 points from Ian d'Agata: "Very good, and slightly more dense than usual with deep flavours of lime and smoked beef complicated by herbs and mineral. The aftertaste is long and luscious, with harmonious acidity (6.36 g/L tartaric) leaving an impression of vibrancy. Knockout wine for the price. All of the Spiegel's Riesling grapes this year went into making this wine, and it shows with a thicker denser mouthfeel."

