



THERE IS NO SUBSTITUTE FOR QUALITY

DIRLER-CADÉ

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. Beyond organic, everything the Dirlér-Cadés do, from vineyard cultivation to élevage, has been biodynamic certified since 1998. These are true "soil-to-glass" originals. Complete compliance to all their certifications.

Sylvaner "Vieilles Vignes" 2020

A Sylvaner lover's dream come true. From the Hesse Wanne block of the Grand Cru Kessler that the Dirlér's planted in 1957. The wine is whole cluster pressed, then fermented and matured in foudres for 10 months, bottled unfiltered with light filtration. Straw-green, quince and pear laced with minerality. Delicious.

Pinot Blanc "Reserve" 2020

The Dirlér-Cadés source their Pinot Blanc for us exclusively from a block of vines dating to 1965 in the Bollenberg lieu-dit, a marl and sandstone site overlooking the town of Orschwihr. This site stands apart from the Vosges mountains, benefiting from sun, wind and elevation. The wine is bottled quickly, to preserve that distinct sandstone minerality, spice and orchard fruit quality of old-vine Pinot Blanc. Finishes dry and brisk. On the vast plains of Pinot Blancs this is an oasis.

