

DOMAINE DIRLER-CADÉ

In 1871, Jean Dirler settled in the tiny village of Bergholtz and founded Vins Dirler. Bergholtz and its 1,000 inhabitants are tucked up in the lower hills of the Vosge Mountains, 25 km. south of the city of Colmar in the Upper Rhine department of southern Alsace. Today, the Domaine is run by Jean Dirler, who represents the 5th generation, with his wife Ludivine.



The family began the conversion to biodynamic viticulture in 1998. Jean and his father began by converting 6 hectares of the lower slopes of vineyards and continued in 1999 with converting the remaining 3 ha. of the steepest and narrowest trellises that require the use of horse and plow even today.

In 2000 the Domaine increased in size as Dirler was joined by Ludivine's familial vineyards, Domaine Hell-Cadé, in nearby Guebwiller. The merger, now known as Dirler-Cadé, brought the total vineyards planted to 18 ha., and these new vineyards were added in stages so that they too could be properly converted to biodynamics. The entire production was certified AB (Agriculture Biologique) and BIODYVIN (Bio-Dynamic) as of the 2007 vintage. In the vineyards, the soil is plowed 4 to 5 times a year, and old canes are not pruned off until March. Dirler-Cadé removes flowers instead of green harvesting. Only sulfur and homeopathic doses of 'horsetail' are used against disease and pests, and fertilizers are never used.

Close to half of the Dirler-Cadé vineyards (42%) are in the Grands Crus of Saering, Spiegel, Kessler and Kitterlé. In addition, the Domaine also has plantings in the 5 lieux-dits known as Belzbrunnen, Schwarzberg, Bux, Schimberg and Bollenberg.

Crémant d'Alsace



Brut



- Varietal/Blend:** 35% Pinot Auxerrois, 45% Pinot Gris, 20% Pinot Noir
Farming: certified biodynamic and organic
Soil: sand, clay and alluvium
Altitude / Exposure: 280m / 15° slope facing E and SE
Ave Year Vines Planted: Pinot Noir planted in 1986 / Pinot Gris 1962 and 1991 / Auxerrois 1985
Trellis System: double Guyot (Pussard)
Harvest Technique: by hand
Yeast: ambient
Fermentation: méthode traditionnelle / no chaptalization of the base wine / fermented at 20°C for 3 to 4 weeks in stainless steel
Aging: 18 months sur lattes under capsule / 7-9 months before release
Alcohol: 12.5%
Fined: no
Filtered: plate filtered
Vegan: yes
Sulfur: 39mg/L
Country: France
Region: Alsace
Vineyard: Bergholtz and Guebwiller
Vineyard Size: 1.91 ha

"Manual harvest with careful selection carried out. Yield 60hl/ha. No reserve wine used. Plate filtered. 24 g/l for the secondary fermentation. Disgorged 3 times a year. Dosage of 4 g/l made of an organic concentrated must."

Winemaker's notes