

DOMAINE DIRLER-CADÉ

In 1871, Jean Dirlar settled in the tiny village of Bergholtz and founded Vins Dirlar. Bergholtz and its 1,000 inhabitants are tucked up in the lower hills of the Vosge Mountains, 25km south of the city of Colmar in the Upper Rhine department of southern Alsace. Today, the Domaine is run by Jean Dirlar, who represents the 5th generation, along 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 Dirlar was joined by Ludivine's familial vineyards, Domaine Hell-Cadé, in nearby Guebwiller. The merger, now known as Dirlar-Cadé, brought the total vineyards planted to 18 hectares, 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. Dirlar-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 Dirlar-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.

Sylvaner



Cuvée Vieille Vignes



Varietal/Blend: 100% Sylvaner

Farming: certified biodynamic and organic

Soil: decomposed marl, limestone and sandstone

Altitude / Exposure: 260–320m / SE

Ave Year Vines Planted: 1969 and 1972

Harvest Technique: by hand

Fermentation: in stainless steel at 20°C for 3–4 weeks

Maturation: old wooden foudre for 10 months

Alcohol: 13.5%

Yeast: ambient

Fined: no

Filtered: yes

Vegan: yes

Sulfur: 68mg/L

Country: France

Region: Alsace

Vineyard: 'Bux' lieu dit

Vineyard Size: 0.66ha

"60% of this Sylvaner comes from the Saering Grand Cru, which sits at 260–300 meters in altitude, with an SE exposure."

Winemaker's notes