



## ■ COMMENTS ■

### Guide des Meilleurs Vins de France 2025

Jean-Emmanuel Simond

*"Sensitive and experienced winemakers, Jean Dirlér and his wife Ludivine are at the helm of this estate, founded in 1871, handed down from father to son for five generations and biodynamic since 1998. Whatever the grape variety, the wines are as perfectly balanced, dense and mature as ever: an impressive range of great dry whites culminates in the magnificent expressions of the Spiegel, Kessler, Saering and Kitterlé grands crus, all named after the 4 elements (fire, air, earth and water).*

*This discreet winery offers a welcoming experience, and many of its wines are available in older vintages. The exceptional quality of the entire range in recent vintages has enabled us to award a third star this year."*

### La Revue du Vin de France - Podcast 28/09/2023

par Jean-Emmanuel Simond

*"The great winemakers, those who are really involved in the vineyard and perform considerable work, I'm thinking of Domaine Dirlér-Cadé, for example, which has produced some enchanting Rieslings from its Grands Crus. The quality of their wines has improved enormously in recent years, and I'd really like to take my hat off to them and salute the success of their whites, particularly their Rieslings, which have never been this accomplished."*

Jean-Luc Barde

*"Ludivine and Jean Dirlér are interpreters of their terroir, caressing it with considerate friendship. Their wines seem to exhale the breath of the land where they were born."*

### Guide Bettane & Desseave 2025 ★★★

*"This historic estate in Bergholtz grew considerably when Jean Dirlér and Ludivine Cadé married in 1998, both bringing fine family vines with them. At the same time, they converted their vineyard to biodynamic viticulture, which has continued to pay dividends ever since. The diversity of terroirs in their area allows them to produce very pure, age-worthy wines, starting with an astonishing Sylvaner de Vieilles Vignes, not forgetting a Muscat du Grand Cru Saering and, of course, all the Rieslings, regularly outstanding."*

## *AOC Crémant d'Alsace* MÉTHODE TRADITIONNELLE

### **Crémant d'Alsace 2020 Brut Nature (Dry)**

**93/100 Falstaff** "Fine mousse accompanies a precise, crisp acidity with plenty of tension and pressure on the palate. Concentrated and long finish with notes of salted lemon." - Sparkling wine made entirely without any added sugar - 60% Pinot Gris 40% Auxerrois - 0.6 g/l residual sugar - as an aperitif with savoury pastries

### **Crémant d'Alsace 2022 Brut Nature (Dry)**

**93/100 lan d'Agata** "Jasmine, honey, cinnamon and peach on the nose and in the mouth. This closes very clean, rich, ripe and spicy, with the typical Auxerrois-related sweetness and spiciness. Very impressive Crémant from Dirlér-Cadé, one of the best I have memory of." - 60% Pinot Gris 40% Auxerrois - as an aperitif

### **Crémant d'Alsace 2019 Riesling Brut Nature (Dry)**

**93/100 Terroir Sense - 93/100 Falstaff** "Complex nose of apple skins and herbs. Notes of young tobacco leaves and wet stones. Gripping on the palate, at the same time demanding, sharp acidity with a puristic structure. Very fine mousse. Fleur de sel and lemon confit with a long finish." - Sparkling Riesling with no added sugar - 1 g/l residual sugar - as an aperitif with prawns or sea bream ceviche

### **Crémant d'Alsace 2019 Rosé Brut Nature (Dry)**

**92/100 Falstaff - 91/100 Terroir Sense** "Creamy, easy-going and fruity, but with good lift and nicely precise red fruit and floral aromas and flavours" - Sparkling rosé with zero dosage - 100% Pinot Noir - 1 g/l residual sugar - apple beetroot salad

## *AOC Alsace Terroirs de Grès* de Guebwiller/Bergholtz

### **Edelzwicker 2022 Réserve (Dry) screw cap**

This blend of Pinot Blanc, Auxerrois, Muscat, Chasselas, Gewurztraminer and Sylvaner immediately impresses with its aromatic complexity - balanced on the palate with real persistence - 2 g/l residual sugar - pot au feu or Alsatian choucroute

### **Edelzwicker 2023 Réserve (Dry) screw cap**

**90/100 lan d'Agata** "Honeyed, long and spicy on the medium-long finish." Made from 27% Sylvaner, 15%

Riesling, 15% Muscat, 14% Gewurztraminer, 11% Pinot Blanc and Auxerrois, 10% Chasselas, 8% Pinot Gris - everyday wine with temperament - 2 g/l residual sugar - braised chicken or smoked pork with turnips

### **Pinot Noir 2018 Rosé (Dry)**

Tasty and refreshing rosé from 100% Pinot Noir - 0.4 g/l residual sugar - paella

### **Pinot Noir 2022 Rosé (Dry)**

A delicious rosé made from 100% Pinot Noir macerated for only one night - lively, elegant with lots of fruit - 0.5 g/l residual sugar - vegetables and grilled fish

### **Pinot Noir 2020 (Dry)**

**92/100 Guide RVF - 90/100 Terroir Sense** "Bright deep red. Fruit-forward, juicy aromas and flavours of black cherry, blueberries, minerals and a delicate hint of smoke. Lifted and vibrant, but also fleshy and sweet, this closes long and uncomplicated and is brimming with ripe sweet fruity charm." 100% Pinot Noir from the lieux-dits Effenberg, Bux and Schwarzberg - aged 30% in 500l barrels - 0.2 g/l residual sugar - Iberian pork with a Pinot Noir sauce

### **Pinot Noir 2021 (Dry)**

**90/100 Terroir Sense** "Produced from a selection of clones from the Clos des Epenots in Pommard, which produces a delicious, slender, delicate wine with a nose that oscillates between red fruit and spices. Subtle, pure and low in alcohol, this is a very easy-to-digest red, with no oak notes." - 0.2 g/l residual sugar - roast quail or guinea fowl, duck breast with cherries

### **Mémoire 2021 (Dry)**

**92/100 Vinous** - "The 2021 Mémoire is a blend of all the varieties grown at the estate, bar Pinot Noir, created in honor of the 150th anniversary of the Jean Dirlér estate. Lemon balm and chervil immediately signal freshness and brightness on the nose. The palate then adds a spectrum of plums, from tart greengage to juicier mirabelle, on a fluid, smooth, taut, fresh body." - 1.7 g/l residual sugar - mussels

### **Mémoire 2022 (Dry)**

In memory of the founder of the Domaine Dirlér - made from Chasselas, Pinot Blanc, Sylvaner, Riesling, Gewurztraminer, Muscat - 2.5 g/l residual sugar - cheese fondue

### **Sylvaner 2022 Vieilles Vignes (Dry)**

**93/100 B&D - 92/100 Guide RVF** "Tonic with nerve, the Sylvaner has great volume and intensity of flavour, right through to its incisive finish." - from the mythical Heisse Wanne in the Grand Cru Kessler, planted in 1958, and from old vines dating from 1970 on the edge of the Grand Cru Saering - horse ploughing of the Heisse Wanne since 1999 - 1.5 g/l residual sugar - leeks vinaigrette

### **Pinot 2021 Réserve (Dry) screw cap**

**91/100 Vinous** "The 2021 Pinot Réserve is a blend of half Pinot Blanc and half Auxerrois. Reduction on the nose allows a lovely glimpse of nettle and lemon balm to escape, rather aromatic for 2021, with a lovely lemon vibe on its fluid, bright body. This is very fresh, with lovely tension." - 1.5 g/l residual sugar - quiche lorraine

### **Pinot 2022 Réserve (Dry) screw cap**

**92/100 Terroir Sense** - Blend of 50% Pinot Blanc and 50% Auxerrois - full wine with ripe fruit and tension - 2.9 g/l residual sugar - pâté en croûte and salad

### **Vairon 2021 (Dry)**

**90/100 Vinous - 91/100 Guide RVF** "A nose full of rose, eucalyptus and menthol. Muscat and Gewurztraminer make up a lively, invigorating, sapid palate with good length" - 60% Muscat d'Alsace & Ottonel and 40% Gewurztraminer destemmed, macerated for 15 days - 0.2 g/l residual sugar - as an aperitif or with steamed vegetables and aioli

### **Vairon 2022 (Dry)**

Orange wine - maceration of 60% Muscat Ottonel and 40% Gewurztraminer - perfume of confit citrus - pallet full of liveliness, pleasant bitter notes on the finish - 0.3 g/l residual sugar - lentil dahl

### **Muscat 2019 (Dry) screw cap**

Born from a mix of Muscat d'Alsace and Ottonel from the Grand Cru Saering and a small part Grand Cru Spiegel - notes of elderberry - precise aromatic profile, with a juicy relief - 0.6 g/l residual sugar - fennel salad, olive oil, bergamot orange

### **Muscat 2020 (Dry)**

**90/100 Terroir Sense** - mainly Muscat Ottonel - delicate notes of lilies, orange peel and rose - 1 g/l residual sugar - aperitif or white asparagus

### **Muscat 2022 (Dry)**

**92/100 Terroir Sense - 92/100 RVF** "Firm, finely spiced and long-lasting. A gastronomic Muscat." - Ottonel and Alsace mainly from the Grand Cru Saering - 0.8 g/l residual sugar - caprese salad with buffalo mozzarella

### **Riesling 2022 (Dry) screw cap**

**93/100 Terroir Sense - 92/100 Guide RVF** "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 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." - 2.5 g/l residual sugar - seafood

### **Riesling 2020 élevé en demi-muid (Dry)**

100% Kessler - aged in 600l barrels - dense and savoury, mouth-watering finish - 2.5 g/l residual sugar - smoked fish

### **Pinot Gris 2021 Réserve (Dry)**

**90/100 Terroir Sense** - from the lieux-dits Schimberg, Bux and the Grand Cru Kessler - slender, dynamic and balanced profile - 3.7 g/l residual sugar - bouchée à la reine

### **Pinot Gris 2022 Réserve (Dry) screw cap**

**91/100 Terroir Sense** - derived from the lieu-dit Bux - peaches, buttery with a hint of smokiness on the nose - on the pallet stone fruit supported by an underlying minerality - 8 g/l residual sugar - sauteed chanterelles

### **Gewurztraminer 2021 (Dry)**

**Guide RVF** "Dry and straightforward, with good sapidity and just the right amount of weight on the palate. In a way, this wine marks the revival of this variety for its vigour, a far cry from its varietal character." - from the lieux-dits Belzbrunnen and Bux - 4 g/l residual sugar - lemongrass prawns

### **Gewurztraminer 2022 (Dry)**

**89/100 Terroir Sense** - hints of mango, grapefruit and smoked bacon - rich, voluptuous texture - 9.2 g/l residual sugar - sweet and sour pork

**AOC Alsace Liux-Dits**  
de Guebwiller/Bergholtz

**Riesling 2018 Lieu-Dit Belzbrunnen (Dry)**

Fresh yet mature, with juicy, intense and persistent fruit - dense, vibrant palate with a touch of saltiness - 3.5 g/l residual sugar - cod in mussel sauce

**Riesling 2019 Lieu-Dit Belzbrunnen (Dry)**

**92/100 Guide RVF** "The Belzbrunnen Riesling has a pronounced clay structure, with a profile that is both ripe and sharp, giving it an intense character." - 6 g/l residual sugar - salmon fillet with dill

**Riesling 2020 Lieu-Dit Belzbrunnen (Dry)**

**92/100 Terroir Sense** "This wine is reminiscent of pebbles, with a very refined, salivating finish. Long, clean and precise. A magnificent wine." 5 g/l residual sugar - grilled red mullet

**Riesling 2021 Lieu-Dit Belzbrunnen (Dry)**

**93/100 Guide RVF** "Saline and vigorous, it rolls off the tongue with a thirst-quenching sparkle: its tight structure guarantees harmonious ageing." - 2.7 g/l residual sugar - turbot with beurre blanc sauce

**Pinot Gris 2017 Lieu-Dit Bux (Medium-Dry) screw cap**  
**90+/100 Vinous** - elegant, sober, tender and fresh - 9 g/l residual sugar - baecckoffa

**Pinot Gris 2020 Lieu-Dit Schimberg (Dry)**

**93/100 Terroir Sense - 92/100 Vinous & RVF** - delicately smoky with a balanced harmony between tension and volume - 5 g/l residual sugar - mushroom risotto

**Pinot Gris 2022 Lieu-Dit Schimberg (Dry)**

**91/100 Terroir Sense** - stemming from volcanic soils, the Schimberg lends its wines a mineral character - rich texture, luscious and long - 5 g/l residual sugar - foie gras salad, butternut, smoked ham and grilled nuts

**Gewurztraminer 2017 Lieu-Dit Bux (Medium-Sweet)**

Subtle notes of roses and gingerbread - remarkable density with a long, suave finish - 38 g/l residual sugar - munster cheese and cumin

**Gewurztraminer 2023 Lieu-Dit Bux (Medium-Sweet)**

**94/100 lan d'Agata** "Dense, rich and powerfully spicy, with firm acids that nicely frame the strong fruit and smoked meat flavours. This is much deeper, denser and richer than the classic entry-level Gewurz wine

from Dirlor-Cadé this year, but also much sweeter. Closes very lifted and pure, with very typical Gewurz noble orange bitterness and hints of aromatic clove oil." - 36 g/l residual sugar - Langres or Epoisses cheese

**AOC Alsace Grands Crus**  
de Guebwiller/Bergholtz

**Muscat 2022 Grand Cru Saering,**

**Elément Eau (Dry)**

**93/100 B&D - 94/100 Terroir Sense - 95/100 Guide RVF** - Notes of wild fennel, Moroccan mint, green fig and orange zest - 80% Muscat Ottonel 20% Muscat d'Alsace - 1.7 g/l residual sugar - as an aperitif, with olive bread,

**Muscat 2018 Grand Cru Spiegel (Dry)**

**93+/100 Terroir Sense** - 97% Muscat Ottonel 3% Muscat d'Alsace - this wine exudes mint, verbena and lemon balm - smooth and refreshing - 2 g/l residual sugar - Thai salad with prawns, lemongrass and fresh mint

**Muscat 2020 Grand Cru Spiegel,**

**Elément Air (Dry)**

**95/100 Terroir Sense - 92/100 Vinous** - 97% Muscat Ottonel et 3% Muscat d'Alsace - charming nose of aromatic plants - unctuous, light energy, a wonderfully lean Muscat - 1.7 g/l residual sugar - sheep milk cheese with wild garlic

**Muscat 2022 Grand Cru Spiegel,**

**Elément Air (Dry)**

**95/100 Terroir Sense** - lemon verbena and balsamic herbs on the nose - very light, long finish - a fresh and refined character, typical for Muscat d'Ottoneel - 97% Muscat Ottonel 3% Muscat d'Alsace - 0.4 g/l residual sugar - white asparagus with mayonnaise and San Daniele ham

**Riesling 2021 Grand Cru Kitterlé,**

**Elément Terre (Dry)**

**94+/100 Terroir Sense - 95/100 Guide RVF** "A shy nose allows for notes of white currant to shine through. The palate is slender, pure, clear, stony, bright, calm and serene, with white pepper on the clear-cut, zesty finish." - 2.9 g/l residual sugar - oven-baked trout

**Riesling 2022 Grand Cru Kitterlé,**

**Elément Terre (Dry)**

**94/100 Terroir Sense - 95/100 Guide RVF** "Lemon and fresh citrus fruit dominate the panoply of green apples and minerals on the nose and in the mouth. Tactile, almost grainy, with almost shrill but harmonious acidity, this very promising young Riesling wine finishes clean and precise while featuring notes of licorice on the long back end." - 2.6 g/l residual sugar - rainbow trout tartar

**Riesling 2018 Grand Cru Saering (Dry)**

**94/100 James Suckling - 95/100 RVF** "Finesse dominates in this Saering, with its pure, persistent fruit." - 5 g/l residual sugar - Arctic char

**Riesling 2020 Grand Cru Saering,**

**Elément Eau (Dry)**

**95/100 James Suckling - 96/100 Guide RVF** "The Rieslings are exceptional: the Saering offers a dazzling blast of light." - 4 g/l residual sugar - stingray in beurre noisette and capers

**Riesling 2021 Grand Cru Saering,**

**Elément Eau (Dry)**

**91/100 Terroir Sense - 94/100 Vinous** "Gentle smokiness and grapefruit set the aromatic tone that continues with savory, citric verve, tingling but always with an almost grainy edge of sand." - 6 g/l residual sugar - seafood platter

**Riesling 2019 Grand Cru Spiegel,**

**Elément Air (Dry)**

**94/100 James Suckling & Guide RVF** - lime blossom and lemongrass combine in a sunny composition with a fleshiness and magnificent bitterness - 7 g/l residual sugar - Scallops in sauce vierge and roasted hazelnuts

**Riesling 2021 Grand Cru Spiegel,**

**Elément Air (Dry)**

**92/100 B&D - 93/100 Terroir Sense - Coup de cœur 97/100 Guide RVF** "Slight yeasty funkiness initially obscures the tart, bright Reine Claude plums, edged with lemon. The palate is salty, with a sinuous body that tingles with lemony freshness and makes the mouth water with that combo of saltiness and citrus." - 4 g/l residual sugar - sea bass en croûte on a bed of spinach, beurre blanc sauce

**Riesling 2023 Grand Cru Spiegel,**

**Elément Air (Dry)**

**94+/100 lan d'Agata** "Open-knit, steely, lime- and kiwi-scented nose. Generous but vibrant in the mouth, the long, complex and very saline aftertaste confirms this was a very good year for the Spiegel." - 2.3 g/l residual sugar - hazelnut-crusted sole

**Riesling 2017 Grand Cru Kessler (Dry)**

**91/100 Vinous - 17.5/20 Guide RVF** "This energetic wine has plenty to offer, and its power coats the palate." - 7 g/l residual sugar - lobster ravioli

**Riesling 2018 Grand Cru Kessler (Dry)**

**95/100 J. Suckling** "So ripe and subtle, a masterpiece of dry Riesling with perfect balance. A long, pure, mineral finish." - 5 g/l residual sugar - turbot

**Riesling 2020 Grand Cru Kessler,**

**Elément Feu (Dry)**

**94/100 Vinous - 93/100 Terroir Sense - 95/100 Guide RVF** "Restrained and subtle, it offers a singular character, combining the breadth of clays with the vibrant, saline grain of sandstones." - 4 g/l residual sugar - Scallops with herb cream sauce

**Riesling 2021 Grand Cru Kessler,**

**Elément Feu (Dry)**

**94/100 B&D - 95/100 Vinous - 96/100 Guide RVF** "The palate is beautifully linear, tense like a highwire, beautifully bold and so clear-cut. It has a gorgeous concentration on a smooth, linear trajectory." - 4 g/l residual sugar - lemon chicken tajine

**Riesling 2018 Grand Cru Kessler - HW (Dry)**

**93/100 Terroir Sense & Guide RVF** "The Riesling HW reveals notes of apple and hawthorn. Saline and slightly coated, the palate is lively and very persistent." - 7 g/l residual sugar - blue lobster with saffron

**Riesling 2021 Grand Cru Kessler - HW,**

**Elément Feu (Dry)**

**94/100 Terroir Sense - 96/100 Guide RVF & Vinous** "A shy nose allows a touch of lemon zest but no more. That pure, luminous lemon note is incisive on the palate; it is pure, stony, dense and so aromatic with lemon zest. The 2021 is linear and profound, brisk and bright. Rather than stretching to the sky, this seems to sink deeper and deeper into the rock. This will take its

own sweet time to emerge slowly." - 4 g/l residual sugar – sea bass with lemon thyme

**Riesling 2022 Grand Cru Kessler - HW, Élément Feu (Dry)**

**92+/100 Terroir Sense - 97/100 Guide RVF** "Intense aromas of ripe yellow fruit, sweet spices and white flowers, plus a hint of tangerine jelly. Much richer, riper and honeyed than the 2022 classic Riesling Kessler bottling, this is a much bigger wine that needs time, but will no doubt develop splendidly given its very good components balance." - 37g/l residual sugar – salt-crusted John Dory

**Pinot Gris 2022 Grand Cru Kessler, Élément Feu (Medium-Dry)**

**95/100 Guide RVF** "Delicate, this Kessler has the balance of an off-dry wine: it is a sincere, caressing wine, whose aromas of cinnamon and dried fruit unfold with intensity and elegance on the finish" - 12 g/l residual sugar – spiced duck breast

**Gewurztraminer 2019 Grand Cru Saering, Élément Eau (Medium-Dry)**

Buntsandstein sandstone overlaid by limestone has produced a shining, subtle, mouth-watering wine. - 10 g/l residual sugar – Vietnamese salad

**Gewurztraminer 2021 Grand Cru Saering, Élément Eau (Medium-Dry)**

**94/100 Vinous** "The 2021 Gewurztraminer Saering Grand Cru has honeysuckle-edged notes of baked pear, juicy and ripe." - 18 g/l residual sugar – Thai salad with marinated chicken and mint

**Gewurztraminer 2022 Grand Cru Saering, Élément Eau (Medium-sweet)**

**92+/100 Terroir Sense** "Boasts polished, noble and very precise aromas and flavours of tropical fruit, sweet spices and orange marmalade that will have you hanging on to your glass or looking for quick refills." - 22.9 g/l residual sugar – lamb tajine

**Gewurztraminer 2016 Grand Cru Kitterlé (Sweet)**

**93/100 Vinous - 16/20 Guide RVF** - Exquisite nose of apricot, nutmeg and ginger - comforting, full and airy - 80 g/l residual sugar – foie gras

**Gewurztraminer 2019 Grand Cru Kitterlé, Élément Terre (Medium-Sweet)**

**95/100 James Suckling** crystalline, offering saline and citrus notes - 34 g/l residual sugar – avocado and grapefruit salad

**Gewurztraminer 2020 Grand Cru Kitterlé, Élément Terre (Medium-Sweet)**

Nose of oriental spices and roses - delicious texture, power and balance - 43 g/l residual sugar – fourme d'Ambert, gorgonzola or roquefort

**Gewurztraminer 2015 Grand Cru Spiegel (Sweet)**

**92/100 Wine Advocate - 90/100 Vinous - 15.5/20 J. Robinson - 16.5/20 B&D** - Radiant and well-rounded, it offers an exquisite combination of floral, fruity and spicy notes - a fine, supple and salivating expression - 48 g/l residual sugar – kougelhoppf or pretzels

**Gewurztraminer 2016 Grand Cru Spiegel (Medium-Sweet)**

**92/100 Vinous & James Suckling** - Floral and dense, the crystalline acidity creates a beautiful balance - 40 g/l residual sugar – as an aperitif with sweet and salty snacks

**Gewurztraminer 2018 Grand Cru Spiegel (Sweet)**

**92/100 Vinous** - a bouquet reminiscent of spices and medicinal herbs - similar to a Charreuse - 82 g/l residual sugar – plum tart with cinnamon

**Gewurztraminer 2021 Grand Cru Spiegel, Élément Air (Medium-Sweet)**

**93/100 Terroir Sense - 95/100 Vinous** "The palate is medium, sweet, generous and juicy with tart plum framed by peppery, aromatic pink grapefruit juiciness and zest. It's balanced, beautifully aromatic yet restrained, but so animating with zesty length." - 33 g/l residual sugar – wine for meditation

**Gewurztraminer 2021 Grand Cru Kessler, Élément Feu (Medium-Sweet)**

**93/100 Terroir Sense - 94/100 Vinous - 95/100 Guide RVF** "Honeysuckle defines the nose with its spicy yet honeyed florality. The palate comes in with the juicy sweetness of grapefruit-framed white peach and a most delicious grapefruit zestiness." - 38 g/l residual sugar – grilled octopus and chorizo

**Gewurztraminer 2022 Grand Cru Kessler, Élément Feu (Sweet)**

**90/100 Terroir Sense** "Aromas and flavours of tropical fruit, honey and cinnamon. Closes long and slightly sweet." - 52.5 g/l residual sugar – passion fruit soufflé

*AOC Alsace Vendanges Tardives / Sélection de Grains Nobles*

**Riesling 2014 Lieu-Dit Belzbrunnen, Vendanges Tardives (Sweet)**

**93/100 Wine Advocate - 92+/100 Vinous** - Voluptuous, deep salinity gives length to the wine - 47 g/l residual sugar – chicken with cream and morel sauce

**Riesling 2015 Grand Cru Saering, Vendanges Tardives (Sweet)**

**93/100 Wine Advocate & J. Suckling - 16.5/20 Guide RVF - 17/20 Le Point** "Fine, deep nose, white fruit, pomelo, lots of freshness, fine bitterness, enormous potential" - 64 g/l residual sugar – lemon-based desserts

**Riesling 2017 Grand Cru Kessler, Vendanges Tardives (Sweet)**

**93+/100 Vinous** - Lemon, spice and tropical fruit - bright as the sun, vibrant acidity and deep salinity - 49 g/l residual sugar – pineapple and passion fruit salad

**Pinot Gris 2018 Lieu-Dit Bux, Vendanges Tardives (Sweet)**

**93/100 Terroir Sense** - Posed, tender, well-balanced - juicy sweet orange flavour - 87 g/l residual sugar – chocolate mousse with oranges

**Pinot Gris 2022 Lieu-Dit Bux, Vendanges Tardives (Sweet)**

Tasty and very fresh, with flavours of spices and dried apricot - 97 g/l residual sugar – apricot tarte tatin

**Pinot Gris 2011 Lieu-Dit Bux, Sélection de Grains Nobles (Sweet)**

**92/100 Wine Advocate - 91/100 Vinous** - seductive with candied quince and peach flavours - generous body offering great complexity - intense finish, sweet but not excessively so - 182 g/l residual sugar – at the end of a meal as a digestif

**Gewurztraminer 2018 Grand Cru Kitterlé, Vendanges Tardives (Sweet)**

**94/100 Terroir Sense** - notes of rose petals and spices - long, crystalline finish with balanced sweetness - 92.5 g/l residual sugar – apple crumble with cinnamon

**Gewurztraminer 2018 Grand Cru Spiegel, Vendanges Tardives (Sweet)**

**93/100 Terroir Sense - 92/100 Guide RVF** - accents of floral oils and honey - smooth, with a lingering freshness on the finish - 96 g/l residual sugar – foie gras

**Gewurztraminer 2019 Grand Cru Spiegel, Élément Air, Vendanges Tardives (Sweet)**

**97/100 Terroir Sense - 96/100 Guide RVF** "Mesmerizing perfume of crystallized citrus peel, ginger, vanilla bean, cinnamon, minerals and mint. Wonderfully sweet, spicy and fine-grained." - 72 g/l residual sugar – at the end of a meal

**Gewurztraminer 2018 Grand Cru Kessler, Vendanges Tardives (Sweet)**

**95/100 Terroir Sense - 94/100 RVF** "Very harmonious, the Vendange Tardive gives a sense of orange marmalade, its sugars soaring thanks to its noble bitterness" - 100 g/l residual sugar – sauteed pineapple with vanilla ice cream

**Gewurztraminer 2018 Grand Cru Spiegel, Sélection de Grains Nobles (Sweet)**

**95/100 Terroir Sense** - superb extract, rose, ginger, lychee, very palatable - a refined wine - 156 g/l residual sugar – pan-seared figs with vanilla ice cream