▪ COMMENTS ▪



Guide des Meilleurs Vins de France 2027

Jean-Emmanuel Simond

"Sensitive and experienced winegrowers, Jean Dirler and his wife Ludivine expertly run this estate, founded in 1871, handed down from father to son for five generations and farmed biodynamically since 1998. Across every grape variety, the wines have never shown such precision, concentration and ripeness: an impressive range of fine dry whites reaches its pinnacle in the magnificent expressions of the Spiegel, Kessler, Saering and Kitterlé Grands Crus. These are essential discoveries, each associated with one of the four elements: fire, air, earth and water.

The estate offers an outstanding welcome, and many wines are available in older vintages. The exceptional quality of the entire range in recent vintages firmly establishes the estate among Alsace's leading winegrowers."

Vigneron Magazine

Jean-Luc Barde

"Four Grands Crus, four fundamental elements: fire, air, water and earth. Wines that spring from their soils and flow like cool, saline springs: expressions of purity and light."

La Revue du Vin de France - Podcast

par Jean-Emmanuel Simond

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."

Guide Bettane + Desseauve 2027

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

AOC *Crémant d'Alsace*

MÉTHODE TRADITIONNELLE

All our sparkling wines are made without dosage. The second fermentation in bottle uses sugar from their own grapes.

Crémant d'Alsace 2023 Brut Nature (Dry)
93/100 Falstaff – 93/100 Ian d'Agata Wine Review "A lovely sparkling wine! An enticing, fragrant nose with notes of wild raspberry. Well balanced, fruity, juicy and lively. A blend of 60% Pinot Gris, 38% Auxerrois and 2% Pinot Noir. Two years on the lees." – 0.6 g/l residual sugar – as an aperitif with mixed roasted nuts

Crémant d'Alsace 2020 Riesling Brut Nature (Dry)
93/100 Falstaff "Elderflower, acacia blossom and candied ginger on the nose, with hints of Earl Grey tea and brioche. Fine acidity and a long, saline finish. A first-class Crémant, to enjoy on its own or with a meal." – **90/100 RVF** – 100% Riesling from Belzbrunnen – 5 years on the lees – 0.5 g/l residual sugar – brown shrimp or smoked fish

Crémant d'Alsace 2022 Rosé Brut Nature (Dry)
94/100 Falstaff – 93/100 Ian d'Agata Wine Review "Aromas of red fruit, violet and freshly baked bread. The finish shows impressive, sustained freshness, with flavours of strawberry and orange peel." – 100% Pinot Noir – 4 years on the lees – 0.5 g/l residual sugar – beetroot and apple salad

AOC *Alsace Terroirs de Grès*
de Guebwiller/Bergholtz

Edelzwicker 2025 Réserve (Dry) **Screwcap**
91/100 Ian d'Agata Wine Review "An exuberantly aromatic expression in which Muscat Ottonel comes fully into its own. Aromas of honey, white flowers and orchard fruit. Effortlessly drinkable at just 12.5% alcohol. The blend comprises 36% Sylvaner, 24.5% Muscat, 11.5% Pinot Blanc, 10.5% Auxerrois, 6% Chasselas, 5.5% Riesling, 4.5% Gewurztraminer and 1.5% Pinot Gris." – 2 g/l residual sugar – sauerkraut, fermented turnips or pot-au-feu

Pinot Noir 2022 Rosé (Dry)
A 100% Pinot Noir rosé made with barely one night of skin maceration! Airy, lively and deliciously fruity – 0.5 g/l residual sugar – grilled vegetables or paella

Pinot Noir 2021 (Dry)
92/100 RVF Guide "From massal selected vines from Clos des Epenots, this is a slender, delicate wine with a nose of red fruit and spice. Subtle, pure and light in alcohol, it is an effortlessly drinkable red, unadorned and unoaked." – quail with grapes

Pinot Noir 2022 (Dry)
100% Pinot Noir from clay-sandstone and oolitic limestone plots – fresh, juicy and flavoursome – 33% aged in demi-muids – venison fillet, red cabbage and pears with lingonberries

Pinot Noir 2023 (Dry)
91/100 Vinous, Anne Krebiehl "Mineral notes mingle with bright aromas of red and woodland berries. Pure and clear, with fine, ripe tannins and a slender, crisp structure. An elegant Pinot Noir full of vitality." – **90/100 Ian d'Agata** – grapes from three plots in the Bollenberg, Bux and Schwarzberg lieux-dits. 40% aged in demi-muids – roast guinea fowl or duck breast

Mémoire 2022 (Dry) **Screwcap**
A blend of all the estate's grape varieties except Pinot Noir, created for the Dirler estate's 150th anniversary in 2021 and produced ever since – lovely volume and energy – 2 g/l residual sugar – Savoyard fondue or raclette

Mémoire 2023 (Dry) **Screwcap Or Cork**
92/100 Vinous, Anne Krebiehl "Elderflower and honeysuckle light up the fragrant, pure nose. The palate is soft, combining the flowing richness of Gewurztraminer with the lively, lemony character of Riesling. An invigorating wine!" – 27% Sylvaner, 15% Riesling, 15% Muscat, 14% Gewurztraminer, 11% Pinot Blanc/Auxerrois, 10% Chasselas, 8% Pinot Gris – 1 g/l residual sugar – sauerkraut or pot-au-feu

Sylvaner 2023 Vieilles Vignes (Dry)
93/100 Ian d'Agata "Juicy and harmonious, with great complexity and considerable ageing potential." – **93/100 Vinous, Anne Krebiehl** "Notes of a lit candle, pear and citrus. Brightness and fluidity lend elegance and persistence." – 1 g/l residual sugar – braised chicory or Swiss chard gratin

Sylvaner 2024 Vieilles Vignes (Dry)
93/100 Ian d'Agata Wine Review "Pleasantly juicy and harmonious, it offers greater complexity than most wines at this price, not to mention its ageing potential." – **90/100 Vinous, Anne Krebiehl** "From two plots: Heisse Wanne in the Kessler Grand Cru, planted in 1957, and the Bux lieu-dit, planted in 1970. Slender, lively and beautifully pure on the palate. Very dry." – 0.6 g/l residual sugar – grilled sole with capers and brown butter

Pinot 2022 Réserve (Dry) **Screwcap**
92/100 Ian d'Agata – old Pinot Blanc and Auxerrois vines – a charming, buttery nose and a flowing, creamy texture – 2 g/l residual sugar – snails Alsace-style

Pinot 2023 Réserve (Dry) **Screwcap**
92/100 Ian d'Agata Wine Review – 91/100 Vinous, Anne Krebiehl "A blend of Pinot Blanc planted in 1965 and Auxerrois planted in the late 1970s. A subtle hint of lemon on the nose. The palate is poised, concentrated and lively, with a compact yet slender body." – 3 g/l residual sugar – pâté en croûte with mesclun

Pinot 2024 Réserve (Dry) **Screwcap**
92/100 Ian d'Agata Wine Review "A blend of equal proportions of Pinot Blanc, planted in Bux in 1965, and Auxerrois from the 1980s, with a small addition of 5% Pinot Gris. Pinot Blanc sets the tone, with lemony acidity bringing a fresh, lively touch." – **90/100 Vinous, Anne Krebiehl** "Subtle and creamy, with an energetic lemony finish." – 2 g/l residual sugar – hummus or guacamole

Pinot Cépage Pinot Noir 2025 Elevé en Demi-Muid (Dry)
A wine returns: reviving the tradition of the wines made by Jean's father. **92/100 Ian d'Agata** "This wine came as a real surprise! Brimming with violet fragrance and wonderfully smooth, it charms with its richness and sheer drinkability. Pinot Noir vinified as a white wine and aged for 9 months in 500-litre demi-muids: you would never guess it from tasting!" – 0.6 g/l residual sugar – smoked or grilled fish

Vairon 2021 (Dry)
91/100 RVF Guide "A nose of rose, eucalyptus and menthol. Muscat and Gewurztraminer combine in a lively, energetic, savoury palate with lovely length." – 15-day skin maceration of destemmed grapes: 60% Muscat (Muscat Ottonel and pink and white Muscat d'Alsace), 40% Gewurztraminer – 0.2 g/l residual sugar – grilled vegetables or tzatziki

Vairon 2022 (Dry)
A skin-macerated blend of 60% Muscat Ottonel and 40% Gewurztraminer – a lively palate with appealing bitters on the finish – 0.3 g/l residual sugar – salt cod fritters

Muscat 2022 (Dry) **Screwcap**
92/100 Ian d'Agata – 92/100 RVF "Firm, finely spiced and long on the palate. A Muscat for the table." – Muscat Ottonel, mainly from the Saering Grand Cru – 0.8 g/l residual sugar – fresh spring rolls

Muscat 2023 (Dry) **Screwcap**
92/100 Vinous, Anne Krebiehl "A veritable cloud of elderflower on the nose. The palate is wonderfully light, aromatic and floral, underlined by a touch of citrus." – 90% Muscat Ottonel and 10% Muscat d'Alsace, sourced 70% from the Saering Grand Cru and 30% from the Spiegel Grand Cru – 0.4 g/l residual sugar – Thai salad with mint and lemongrass

Riesling 2023 (Dry) **Screwcap**
93/100 Ian d'Agata – 92/100 RVF "The estate Riesling is a fine introduction to the house style: precise and savoury." – **92/100 Vinous, Anne Krebiehl** "70% of the estate's Riesling comes from Grands Crus. This wine includes grapes from the Saering, Kitterlé, Kessler and Spiegel Grands Crus and the Belzbrunnen lieu-dit. Notes of orange peel and apricot. A gently delivered burst of energy. Bravo!" – 2 g/l residual sugar – oysters

Riesling 2024 (Dry) **Screwcap**
92/100 Ian d'Agata & Vinous, Anne Krebiehl "50% from the Belzbrunnen lieu-dit and 50% from the four Grands Crus. Charming citrus notes mingle with aromas of red apple. The palate is as swift as an arrow! A decidedly tangy, mouthwatering finish. A fresh, crystalline Riesling." – **91/100 RVF** "Understated and easy-drinking, with a soft texture." – 1 g/l residual sugar – cod loin with a mussel jus

Riesling 2020 Aged In Demi-Muid (Dry)
100% from Kessler – aged in 600-litre barrels – generous, concentrated and flavoursome, with a textured, mouthwatering finish – 2 g/l residual sugar – smoked salmon on toast

Pinot Gris 2022 Réserve (Dry) **Screwcap**
91/100 Ian d'Agata – from the Bux lieu-dit – stone fruit and smoky notes, with underlying minerality; both lively and creamy – 8 g/l residual sugar – blanquette de veau

Pinot Gris 2023 Réserve (Dry) **Screwcap Or Cork**
92/100 Ian d'Agata – 92/100 Vinous, Anne Krebiehl "Sourced mainly from the Kessler Grand Cru, with a small proportion from Bux. Hints of smoke and pear on the nose. The palate is taut, slender and mineral, with lovely balance. Elegant and refined." – 6 g/l residual sugar – pork tenderloin with parsnip purée

Pinot Gris 2025 Aged In Demi-Muid (Dry)
92/100 Ian d'Agata Wine Review "An oak-aged Pinot Gris from the Bux lieu-dit, with a broad, rich palate and notes of vanilla and spice. A fine result! Those who enjoy a light

touch of oak in their white wines will love this." – 1g/l residual sugar – free-range poultry with sweet potatoes

Gewurztraminer 2022 (Medium-Dry)
90/100 Ian d'Agata – floral, dry and focused, with lovely savoury character and just the right amount of volume – 9g/l residual sugar – red lentil dhal with coconut milk and curry spices

Gewurztraminer 2023 (Medium-Dry)
93/100 Ian d'Agata – 90/100 Vinous "A combination of finesse and balance, creamy and delicate, with irresistible notes of rose oil and orange zest. The 11g/l of residual sugar are perfectly integrated into the wine's structure." – couscous royal

AOC *Alsace Lieux-Dits* de Guebwiller/Bergholtz

Riesling 2021 Lieu-Dit Belzbrunnen (Dry)
93/100 RVF "Saline and vigorous, it flows across the tongue with wonderfully refreshing brightness. Its tightly knit structure promises harmonious ageing." – 2g/l residual sugar – sushi

Riesling 2023 Lieu-Dit Belzbrunnen (Dry)
92/100 Vinous, Anne Krebiehl "A faint smoky note emerges on the nose. Pure, balanced and generous, with lemony freshness. A beautifully judged, completely dry Riesling." – **91/100 Ian d'Agata** – deep clay soil beneath a sandy top layer; vines planted in 2004 using massal selection – 3g/l residual sugar – salmon tartare with dill

Pinot Gris 2020 Lieu-Dit Schimberg (Dry)
93/100 Ian d'Agata – 92/100 Vinous – 92/100 RVF – volcanic-sedimentary soils lend a smoky, slender and taut character – 5g/l residual sugar – baeckaoffa

Pinot Gris 2022 Lieu-Dit Schimberg (Dry)
91/100 Ian d'Agata Wine Review "A rich, textured style with a long finish. A very good Schimberg that will appeal to many lovers of dry wine." – Carboniferous greywacke – 5g/l residual sugar – vol-au-vents or mushroom pie

Pinot Gris 2024 Lieu-Dit Schimberg (Dry)
92/100 Vinous, Anne Krebiehl "Notes of Williams pear. Dry, supple and lively, with dazzling freshness. A far more refined expression than the classic Pinot Gris style." – **93/100 Ian d'Agata** – west-facing vineyard rising to 400 metres above sea level, on volcanic sediments – 2g/l residual sugar – porcini risotto

Pinot Gris 2023 Lieu-Dit Bux (Dry)
93/100 Ian d'Agata – 92/100 RVF, J-E Simond "Bux is beautifully defined, all tension and balance." – **92/100 Vinous** "From clay-sandstone soils, this Bux opens with notes of pear, mirabelle plum and white pepper. Harmonious and mouthwatering, with a lemony, mineral finish." – 6g/l residual sugar – butternut squash velouté with marinated scallops

Gewurztraminer 2023 Lieu-Dit Bux (Medium-Sweet)
94/100 Ian d'Agata Wine Review – 92/100 Vinous "Beautifully balanced, delicately fragrant and wonderfully subtle. The 35g/l of residual sugar are perfectly harmonious." – Munster with cumin, Langres or Époisses

AOC *Alsace Grands Crus* de Guebwiller/Bergholtz

Muscat 2023 Grand Cru Saering, Element Water (Dry)
94/100 Ian d'Agata Wine Review "Really lovely! Remarkably precise notes of ginger and lime lead to a long, lemony finish that evokes the limestone soil. A blend of 90% Muscat Ottonel and 10% Muscat d'Alsace." – **92/100 Vinous, Anne Krebiehl** "Subtle elderflower notes with a gentle creaminess. Concentrated, with a defining sense of poise. Distinction and understated depth." – 1g/l residual sugar – toast with wild garlic pesto, goat's cheese, chives and semi-dried tomatoes

Muscat 2024 Grand Cru Saering, Element Water (Dry)
95/100 RVF Guide "A taut, aromatically complex Muscat, lingering and finely spiced, with a wonderfully refreshing character." – **93/100 Ian d'Agata** "Intense aromas of grapefruit, candied lime, mint and gooseberry. The palate shows great finesse, revealing a creamy core with notes of citrus zest." – **91/100 Vinous, Anne Krebiehl** – 95% Muscat Ottonel and 5% Muscat d'Alsace – 0.9g/l residual sugar – raw fennel with olive oil and lemon juice

Muscat 2022 Grand Cru Spiegel, Element Air (Dry)
95/100 Ian d'Agata – creamy yet fresh, distinguished and subtle, with notes of lemon verbena and balsamic herbs – 97% Muscat Ottonel, 3% Muscat d'Alsace – 0.4 g/l residual sugar – white asparagus with mayonnaise and a selection of cured hams

Muscat 2023 Grand Cru Spiegel, Element Air (Dry)
94/100 RVF Guide "Magnificent, nuanced and radiant." – **93/100 Vinous** "Notes of flint and elderflower. The palate is creamy, scented with a touch of lemon verbena. A savoury, lively finish with a long, fragrant echo." – 97% Muscat Ottonel, 3% Muscat d'Alsace – 1g/l residual sugar – sheep's or goat's cheese

Riesling 2022 Grand Cru Kitterlé, Element Earth (Dry)
94/100 Ian d'Agata – 95/100 RVF Guide "Focused and subtle, with a soft, fleshy opening that gives way to vigorous tension and vivid, root-like flavours. Destined for long ageing!" – 2g/l residual sugar – red mullet with lemon thyme

Riesling 2023 Grand Cru Kitterlé, Element Earth (Dry)
95/100 RVF, J-E. Simond "So precise in its combination of appetising bitters and stony brilliance." – **94/100 Ian d'Agata Wine Review – 95/100 Vinous** "From greywacke soils. A faint smoky note mingles with lemon. Fresh and light, with a thread of liveliness running through this pure, slender and finely defined wine." – 1g/l residual sugar – rockfish bouillabaisse

Riesling 2024 Grand Cru Kitterlé, Element Earth (Dry)
96/100 Vinous "An understated yet distinctly lemony nose. The palate is as taut as a bowstring! Superb freshness defines this elegant, fine and linear wine." – **95/100 Ian d'Agata** "From the sandstone part of Kitterlé, which produces very long, saline and lively wines. I found this Kitterlé to be among the finest Alsace wines of 2024." – **95/100 RVF** "An intense saline thread runs through it: clear and invigorating, it draws its vibrant freshness and brilliance from the rock." – 1g/l residual sugar – seafood platter

Riesling 2021 Grand Cru Saering, Element Water (Dry)
94/100 Vinous, Anne Krebiehl "Oligocene limestone over Triassic sandstone. Subtle notes of smoke and grapefruit set the aromatic tone. Savoury tension, with an almost sandy texture. The finish is pure and taut." – 6g/l residual sugar – grilled sea bass with fennel

Riesling 2023 Grand Cru Saering, Element Water (Dry)
93+/100 Ian d'Agata – 92/100 Vinous, Anne Krebiehl "Grown on a mix of limestone and sandstone in two plots of vines aged 20 and 40 years. The palate offers shades of lemon and orange, with a flowing, fresh body and a more mineral character than usual." – 2g/l residual sugar – sea bream ceviche with citrus

Riesling 2024 Grand Cru Saering, Element Water (Dry)
96/100 RVF "An honest, invigorating wine with saline accents and a finish that resonates at length." – **95/100 Ian d'Agata Wine Review** "From soils combining limestone and sandstone, this Saering reveals a delicate fragrance of mandarin, apple blossom and citrus. A perfect balance of acidity and fruit!" – **93/100 Vinous** – 4g/l residual sugar – prawn, avocado and grapefruit salad

Riesling 2023 Grand Cru Spiegel, Element Air (Dry)
94+/100 Ian d'Agata Wine Review – 93/100 Vinous "Immense charm and purity." – **96/100 La RVF** "Pure, fresh citrus infuses this airy Spiegel. Exceptionally refined, refreshing and radiant, right through to the delicate bitters of its textured finish." – 2g/l residual sugar – sea bass en croûte on a bed of spinach, with beurre blanc

Riesling 2024 Grand Cru Spiegel, Element Air (Dry)
95/100 Vinous, Anne Krebiehl "From a plot called Stein, planted in 1977, where sandstone mingles with quartz pebbles and clay. Fresh notes of crushed lemon balm and lime promise great vitality. An exceptional wine of tremendous tension, set to sail through the years like a comet." – **93/100 Ian d'Agata Wine Review** "Both powerful and approachable, this little gem will be wonderful with fish in sauce." – 1g/l residual sugar – sea bream en papillote with sauce vierge

Riesling 2020 Grand Cru Kessler, Element Fire (Dry)
94/100 Vinous, Anne Krebiehl – 95/100 RVF Guide "Restrained and subtle, with a distinctive character that combines the breadth of clay soils with the vibrant, saline texture of sandstone." – 4g/l residual sugar – monkfish medallion à l'armoricaine

Riesling 2022 Grand Cru Kessler, Element Fire (Dry)
95/100 RVF "Fleshier, yet precise and rigorously defined, with vibrant energy and a lightly chewy, savoury finish. Its precision and intensity deserve

praise." – **92/100 Ian d'Agata** – 6g/l residual sugar – seared tuna with chimichurri sauce

Riesling 2023 Grand Cru Kessler, Element Fire (Dry)
96/100 RVF Guide "Smoky and radiant, with an inner fire." – **94/100 Vinous** "From a plot planted in 1967 on sandstone and clay. Lovely notes of flint, pear and apple. Almost austere, yet magnificently precise." – 3g/l residual sugar – skate wing with brown butter and capers

Riesling 2018 Grand Cru Kessler HW (Dry)
93/100 Terroir Sense – 93/100 RVF Guide "The HW Riesling displays notes of apple and hawthorn. Saline and gently rounded, the palate gains energy and shows great persistence." – 7g/l residual sugar – smoked trout fillet with sauce gribiche

Riesling 2021 Grand Cru Kessler HW, Element: Fire (Dry)
94/100 Terroir Sense – 96/100 RVF Guide & Vinous, Anne Krebiehl "From vines planted in 1959 in Heisse Wanne, on poor Triassic sandstone soils. Pure, stony, deep, lively and brilliant on the palate." – 4g/l residual sugar – salt-baked John Dory

Riesling 2022 Grand Cru Kessler HW, Element Fire (Dry)
95/100 Bettane+Desseauve – 97/100 RVF Guide "A favourite Kessler HW is a truly great wine, with finely detailed, aniseed-tinged flavours nestled in a comfortably soft texture, and a finish of great finesse." – 3g/l residual sugar – blue lobster

Riesling 2024 Grand Cru Kessler HW, Element Fire (Dry)
97/100 RVF Guide "Very linear, with added breadth and luminosity: a wine richly endowed by nature, filled with irrepressible energy." – **96/100 Vinous, Anne Krebiehl** "The 2024 vintage is perfectly suited to this warm terroir, offering exuberant, juicy, ripe peach fruit with absolute precision." – **95/100 Ian d'Agata** "Highly concentrated and pure, with ripe aromas of yellow peach, pineapple and lemongrass. Beautifully balanced, with a silky finish." – from the iconic Heisse Wanne plot, planted in 1959 – 2g/l residual sugar – grilled langoustines

Pinot Gris 2022 Grand Cru Kessler, Element Fire (Medium-Dry)
95/100 RVF Guide "Delicate and off-dry in balance, this is an honest, caressing Kessler, with aromas of cinnamon and dried fruit unfolding with intensity and elegance on the finish." – 12g/l residual sugar – veal sweetbreads with morels

Pinot Gris 2024 Grand Cru Kessler, Element Fire (Medium-Dry)
96/100 RVF "Off-dry in balance, this Kessler has a restrained warmth and richness, enlivened by an impressive vitality that brings extraordinary freshness." – **94/100 Ian d'Agata** "These old vines were planted in 1975. A smoky wine with notes of strawberries and cream. A silky texture enhanced by seamlessly integrated acidity." – **92/100 Vinous, Anne Krebiehl** "You would never guess it contains 10g/l of residual sugar. The finish is exquisitely balanced: a wine of exceptional elegance." – 10g/l residual sugar – duck breast with ginger-spiced apple compote

Gewurztraminer 2019 Grand Cru Saering, Element Water (Medium-Dry)
Triassic sandstone overlain by Oligocene limestone has yielded a radiant, mouthwatering wine – 10g/l residual sugar – Thai soup with Chinese cabbage and coconut milk

Gewurztraminer 2022 Grand Cru Saering, Element Water (Medium-Sweet)
92+/100 Ian d'Agata "Perfectly balanced by its tension. Subtle, with flavours of orange marmalade and sweet spices." – 22g/l residual sugar – lamb tagine with apricots

Gewurztraminer 2023 Grand Cru Saering, Element Water (Medium-Dry)
94/100 Ian d'Agata "A delicate nose of spring flowers, fresh citrus and watercress. Full and balanced, its sweetness tempered by the salinity of the limestone and a delicate orange bitterness." – 16g/l residual sugar – Vietnamese salad

Gewurztraminer 2019 Grand Cru Kitterlé, Element Earth (Medium-Sweet)
95/100 James Suckling – Jean-Luc Barde "The horse, nature's quiet strength, ploughs the quartz-rich siliceous soils on the dizzying slopes of Warme Ganz." – crystalline, with saline and citrus notes – 34g/l residual sugar – Fourme d'Ambert, Gorgonzola or Roquefort

Gewurztraminer 2020 Grand Cru Kitterlé, Element Earth (Medium-Sweet)
A nose of oriental spices and old-fashioned roses – a flavoursome texture, with power and balance – 43g/l residual sugar – orange blossom custard

Gewurztraminer 2022 Grand Cru Kitterlé, Element Earth (Medium-Sweet)
96/100 RVF "Exquisitely soft in texture, with a refined, medium-sweet balance and lingering menthol freshness on the finish." – 36g/l residual sugar – chicken curry

Gewurztraminer 2016 Grand Cru Spiegel (Medium-Sweet)
92/100 Vinous – 92/100 James Suckling – floral and concentrated, with rippling, crystalline acidity providing balance – 40g/l residual sugar – ideal for receptions and buffets

Gewurztraminer 2018 Grand Cru Spiegel (Sweet)
92/100 Vinous – a nose of spices and medicinal herbs, reminiscent of Chartreuse – 82g/l residual sugar – damson tart with cinnamon

Gewurztraminer 2021 Grand Cru Spiegel, Element Air (Medium-Sweet)
95/100 Vinous, Anne Krebiehl "Elegant wafts of rose. Gentle, vibrant and surprising!" – 33g/l residual sugar – king prawns with ginger and lemongrass, served with jasmine rice

Gewurztraminer 2022 Grand Cru Spiegel, Element Air (Medium-Sweet)
94/100 Ian d'Agata "A symbiosis of Spiegel's lightness and the fuller body imparted by clay." – 38g/l residual sugar – kougelhopf

Gewurztraminer 2022 Grand Cru Kessler, Element Fire (Sweet)
90/100 Ian d'Agata "Ripe, juicy and creamy, with notes of tropical fruit and cinnamon, and exquisite balance." – 52g/l residual sugar – orange salad with sweet spices

AOC Alsace Vendanges Tardives/ Sélection de Grains Nobles

Riesling 2017 Grand Cru Kessler, Vendanges Tardives (Sweet)
93+/100 Vinous, Anne Krebiehl – creamy yet slender, this Kessler reveals gentle fruit and spice – 49g/l residual sugar – poularde in a cream and morel sauce

Pinot Gris 2018 Lieu-Dit Bux, Vendanges Tardives (Sweet)
93/100 Terroir Sense – poised, gentle, rounded and balanced, with flavours of juicy sweet orange – 87g/l residual sugar – dark chocolate mousse with orange zest

Pinot Gris 2022 Lieu-Dit Bux, Vendanges Tardives (Sweet)
96/100 Vinous "Honey and caramel aromas recall tarte Tatin, with an unusually lively freshness that brings exquisite balance and immense length." – **94/100 RVF** "Flavoursome and wonderfully fresh, with notes of spice and dried apricot." – **93+/100 Ian d'Agata** – 97g/l residual sugar – duck foie gras

Gewurztraminer 2018 Grand Cru Spiegel, Vendanges Tardives (Sweet)
93/100 Terroir Sense – 92/100 Rvf Guide – notes of floral oils and honey; creamy, with menthol freshness on the finish – 96g/l residual sugar – honey cake

Gewurztraminer 2019 Grand Cru Spiegel, Element Air, Vendanges Tardives (Sweet)
97/100 Terroir Sense – 96/100 RVF "Superb! Brimming with flavours of chocolate-dipped candied orange peel and kumquat, its sweetness fresh, caressing and light on its feet." – 72g/l residual sugar – goose foie gras

Gewurztraminer 2020 Grand Cru Spiegel, Element Air, Vendanges Tardives (Sweet)
92/100 Ian d'Agata Wine Review "An exceptional wine, generous and graceful." – 69g/l residual sugar – blue cheeses or firm cooked-curd cheeses

Gewurztraminer 2018 Grand Cru Kessler, Vendanges Tardives (Sweet)
95/100 Terroir Sense – 94/100 RVF "Very harmonious, this Kessler evokes orange marmalade, its sweetness beautifully lifted by noble bitters." – 100g/l residual sugar – pan-roasted fresh figs with vanilla ice cream

Gewurztraminer 2020 Grand Cru Kessler, Vendanges Tardives (Sweet)
94/100 Ian d'Agata "Notes of honey and orange marmalade. Pure, balanced and brimming with freshness: a wine for the table!" – 75g/l residual sugar – tropical fruit pavlova