



## Our organic range

### Clairette de Die « Cérès »



BRUT / DRY  
Organic wine

AC Clairette de Die  
Protected designation  
of origin

Hand-picked grapes  
Estate bottled

#### Character

**Colour :** Pale yellow with green reflections. **Bouquet :** Fruity aromas with notes of white wildflowers. **Palate :** A crisp finish and good body, showing delicate flavours of autumn fruits and meadow flowers.

#### Terroir and winemaking



Clairette de Die thrives in the sunny conditions of the Drôme Valley, sheltered by the foothills of the Vercors, where it has been established as an Appellation d'Origine Contrôlée since 1942. The vineyard is made up of chalky clay soil in small plots, rising to some 700m above sea level. Jaillance's winemakers take meticulous care of their wines, and grapes are harvested by hand.

**This wine is vinified by the traditional method.**

**This vintage is a tribute to the great Cérès, goddess of agriculture, harvest and fertility.**

#### Grape variety

Single variety wine : 100% Clairette.  
Organic wine, certified by Ecocert sas FR-BIO-01.

#### Food pairing

This wine makes a delicious aperitif either by itself or combined with red fruit, and is also perfect to enjoy with food.



Drink young



Serve at 41°F

#### Awards

The quality of Jaillance Clairette de Die Brut Bio makes it a **regular medal-winner.**

