



Our organic range

Clairette de Die Tradition



SLIGHTLY SWEET
Organic wine

AC Clairette de Die

Hand-picked grapes
Estate bottled



Character

Colour : Lustrous pale gold with fine bubbles. **Bouquet :** uince jelly, freshly mown grass, hints of exotic fruit (mango). **Palate :** Creamy mousse, well balanced on the palate, combining lightness and complexity. Good aromatic persistence, with notes of verbenas and lime blossom.

Low alcohol : 7,5%.

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 « méthode dioise ancestrale ».

Grapes varieties

A harmonious blend of two varieties: predominantly Muscat with a little added Clairette.

Organically grown grapes, certified by Ecocert FR-BIO-01.

Food pairing

Fruity flavours make this a particularly fine aperitif. It is also very good with desserts such as fruit salads, flans or sorbets.



Drink young



Serve at 41°F

Awards

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



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