TECHNICAL FILE

POULET & FILS
VIGNERONS DEPUIS 4 GÉNÉRATIONS

CLAIRETTE DE DIE
"TRADITION"
A.O.P.
Sparkling White/ Sweet
No Vintage

Winery

A 22 ha family owned winery situated in the Rhône valley, with a sustainable approach.
25 year old vines in average planted on chalky-clay slopes and shaly marls.
5,400 vines/ha - Guyot pruning - 55 to 60 hl/ha

Grape varieties:

Muscat Blanc à petits grains 75%
Clairette Blanche 25%
Mostly Mechanical harvest

Vinification:

~ Méthode Ancestrale ~

Elaborated from a blend of several terroirs of the winery, to foster the sweetness and aromatic intensity of the muscat .
After a week settling, the slow fermentation of all the juices is activated by indigenous yeast kept under temperature control. A second fermentation in the bottle is enhanced by the grapes' residual sugars, with no adding of a tirage liqueur.
After four months in the bottle the sediment is taken out with no adding of an expedition liqueur.

Alcohol content:	7 to 8° according to the vintage.
Residual sugar:	55 to 60 g/l
Keeping:	Drink young
Conditioning:	6 or 12 X 75cl bottles case
Conservation:	Bottles to be laid flat, keep away from light and heat.

Drinking tips:

Naturally sparkling white wine. Yellow pale with silver highlights.
Full aromas of white peach and litchi, with a long finish with hints of honey.
Serve cold (8°C), share with friends as a pre-dinner drink or paired with a dessert such as a pear tart or a crème brûlée.