TECHNICAL FILE

POULET & FILS
VIGNERONS DEPUIS 4 GÉNÉRATIONS

CREMANT DE DIE BRUT
A.O.P.
Sparkling white / Dry
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:

Clairette Blanche 85%
Aligoté 10%
Muscat Blanc à petits grains 5%
Hand harvest

Vinification:

~ Méthode Traditionnelle ~
A first complete fermentation occurs at 20°C.
A second fermentation takes place with the adding of a tirage liqueur (22 g/l rectified concentrated grape musts and yeast) .
The bottles are stocked on racks for 36 months.
The sediment is taken out by discharging and the expedition liqueur is then added to reach a level of residual sugar of 10g/l.

Alcohol content:	11,5 to 12°
Residual sugar:	10g/l
Keeping:	3 to 6 years according to the vintage
Conditioning:	6 or 12 X 75cl bottles case
Conservation:	Bottles to be laid flat and kept away from light and heat.

Drinking tips:

Light golden.
Regular froth and thin bubbles.
Dry full bodied wine.
Aromas of white flowers, almond and honey.
Serve cold (8°C), share with friends as a pre-dinner drink, or pair it with grilled fish, goat cheese or a dessert.