TECHNICAL FILE

POULET & FILS
VIGNERONS DEPUIS 4 GÉNÉRATIONS

CLAIRETTE DE DIE "DIVINE 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 selection of south oriented terroirs of white marls, to foster the expression of muscat while preserving its vivacity.
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° depending on the vintage
Residual sugar:	60 to 65 g/l
Keepin:	Drink young
Conditioning:	6 or 12 X 75cl bottles cases
Conservation:	Bottles to be laid flat, and kept away from light and heat.

Drinking tips:

Naturally sparkling white wine. Yellow pale with silver highlights.
Rich exotic fruit aromas.
Serve cold (8°C), paired with a dessert such as a pear tart or a crème brûlée.