

CLAIRETTE DE DIE "DIVINE TRADITION" ROSÉ



TECHNICAL INFORMATION

Country	France
Region	Rhone
Sub-Region	Die
Producer	Cave Poulet et Fils
Vintage	NV
Composition	85% MUSCAT BLANC À PETITS GRAINS, 10% CLAIRETTE, 5% GAMAY
Alcohol	8%
Certifications	Environmentally Friendly

WINEMAKER NOTES

The Divine Tradition Rosé is a sweet, naturally sparkling wine, focusing on freshness and vivacity. Drink it young, but if you'd like to keep a few bottles, lay them flat, away from light and heat.

TASTING NOTES

Medium salmon color, sweet and naturally sparkling. Rich exotic fruit, floral and citrus aromas of grapefruit and rosewater with a long finish.

PAIRING SUGGESTIONS

Serve cold (8°C), share with friends as a pre-dinner drink or paired with such desserts as a strawberry tart or a fruit salad.

VINEYARD

Harvested from a selection of south-west oriented terroirs of white marls, to foster its vivacity rather than its muscat flavors.

VITICULTURE

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 - 45 hl/ha

VINIFICATION

The Gamay undergoes a one week cold maceration, during which the pressing occurs. 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.

- **Fermentation:** Méthode Ancestrale
 - **Residual Sugar:** 55 to 60 g/L
 - **Alcohol Content:** 7 to 8% depending on the vintage
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CLAIRETTE DE DIE “TRADITION”



TECHNICAL INFORMATION

Country	France
Region	Rhone
Sub-Region	Die
Producer	Cave Poulet et Fils
Vintage	NV
Composition	75% MUSCAT À PETITS GRAINS, 25% CLAIRETTE
Alcohol	8%
Certifications	Environmentally Friendly
Press	Gold Medal, Concours General Agricole 2016

WINEMAKER NOTES

In wine terms, the Die area is included in the Rhône Valley region (though it doesn't fit into either north or south categories); the town of Die is 50km (30 miles) southeast of Valence and the vineyards follow the Drôme River, a tributary of the Rhône. The vineyards are some of the highest in France (higher than most in Savoie, for example), lying between 400 and 700 meters with a climate that is a cross between semi-continental and semi-Mediterranean.

TASTING NOTES

Flowers and spring sunshine in the glass. The palate is notable for its fine mousse and flavors of creamy apple and stewed pears with dabs of lemon. Lovely, authentic, and elegant, this is a very good aperitif.

PAIRING SUGGESTIONS

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.

VINEYARD

Vines were planted in soils which are the product of thousands of years of erosion – a combination of chalky clays and sedimentary rocks in the craggy outcrops of glacial rock formations and the high cliff faces of the Alpine foothills.



VITICULTURE

Clairette de Die is an appellation known for sparkling white wines around the town of Die, in the low alpine foothills of the eastern Rhone Valley in France. It is one of only two sparkling wine appellations in the Rhone region.

VINIFICATION

The "methode ancestrale", sometimes called the "methode dioise", produces slightly sweeter wines, with more emphasis on grape flavors. The wines are fermented once rather than twice, the process being started in wooden or steel tanks. After this first stage, the wine is transferred to bottles – without the addition of either sugar or yeast – where the fermentation continues and runs its course naturally. There is no disgorgement stage, so the proportion of the lees that were transferred from tank to bottle remain until the wine is finally consumed, often giving it a slightly cloudy appearance.

CRÉMANT DE DIE



TECHNICAL INFORMATION

Country	France
Region	Rhone
Sub-Region	Die
Producer	Cave Poulet et Fils
Vintage	NV
Composition	85% CLAIRETTE, 10% ALIGOTÉ, 5% MUSCAT BLANC À PETITS GRAINS
Certifications	Environmentally Friendly
Press	Gold Medal, Concours General Agricole 2016

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TASTING NOTES

Notions of red roses and rosewater add flair to the bouquet of lemon, apple, peach and honey along with fresh scents of tangy fruit. There's good verve to the mousse on the palate, and good length.

VINEYARD

Terroir clay-limestone soils and rocky. 10 acres of white Muscat à petits grains, 5ha white Clairette Exhibition. The vines are planted in small plots on the sunny slopes, at the foot of the Vercors Park.

VITICULTURE

This terroir perfectly combines the heat of Mediterranean summer and the severity of the winter on the mountain. Vines are hand harvested and sorted in a yield of 55 to 60 hectoliters per hectare.

VINIFICATION

- *Fermentation:* Methode Traditionelle



EVERY BOTTLE



TELLS A STORY

POULET ET FILS CRÉMANT DE DIE

TECHNICAL INFORMATION



Country	France
Region	Rhone
Sub-Region	Die
Producer	Cave Poulet et Fils
Vintage	NV
Composition	85% CLAIRETTE, 10% ALIGOTÉ, 5% MUSCAT BLANC À PETITS GRAINS
Certifications	Environmentally Friendly Silver Medal, 2021 Concours International des Vins de France de Mâcon. 90 points Wine Enthusiast Gold Medal, 2020 Concours National des Crémants de France.
Press	Gold Medal, 2020 Concours des Vignerons Indépendants de France. Gold Medal, 2018 Concours des vins de Vacqueyras. Gold Medal, 2018 & 2019 Gilbert & Gaillard International Challenge Gold Medal, Concours General Agricole 2016
Scores	90-94

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