



EVERY BOTTLE



TELLS A STORY

## POULET ET FILS CLAIRETTE DE DIE "DIVINE TRADITION" ROSÉ

### TECHNICAL INFORMATION



<b>Country</b>	France
<b>Region</b>	Rhone
<b>Sub-Region</b>	Die
<b>Producer</b>	Cave Poulet et Fils
<b>Vintage</b>	NV
<b>Composition</b>	85% MUSCAT BLANC À PETITS GRAINS, 10% CLAIRETTE, 5% GAMAY
<b>Alcohol</b>	8%
<b>Certifications</b>	Environmentally Friendly Gold Medal, 2018 Concours International des vins de Lyon
<b>Press</b>	Gold Medal, 2018 Concours des Vignerons Indépendants

### 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



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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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