



POULET ET FILS 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%
Press	Silver Medal, 2021 Concours International des Vins de France de Mâcon. Bronze Medal, 2020 and 2021, Decanter World Wine Awards Gold Medal, 2020 Concours des Vignerons Indépendants de France. Gold Medal, 2020 Concours International de Lyon Gold Medal / One star, Hachette 2018 & 2019 guidebook Gold Medal, Gilbert & Gaillard 2018 & 2019 guidebook. 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.



EVERY BOTTLE



TELLS A STORY

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 disgorgment 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.
