



## POULET ET FILS CRÉMANT DE DIE



### 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% CLAIRETTE, 10% ALIGOTÉ, 5% MUSCAT BLANC À PETITS GRAINS
<b>Certifications</b>	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.
<b>Press</b>	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
<b>Scores</b>	90-94

### 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

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.



EVERY BOTTLE



TELLS A STORY

## 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
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