

Our Signature Wines

Clairette de Die Impériale

SLIGHTLY SWEET | AC Clairette de Die | Estate bottled

A unique taste
Natural,
fresh & light



Character

Colour : Lustrous pale gold with fine bubbles. **Bouquet :** Lychee, tea leaves, citrus zest. **Palate :** Creamy mousse, good balance on the palate combining freshness and elegance. Excellent aromatic persistence.

Low alcohol : 8% .

Terroir and winemaking



Clairette de Die thrives in the sunny conditions of the Drôme Valley, sheltered by the foothills of the Vercors, where it has been established as an Appellation d'Origine Contrôlée since 1942. The vineyard is made up of chalky clay soil in small plots, rising to some 700m above sea level. Jaillance's winemakers take meticulous care of their vines.

The Clairette de Die Impériale is made from our top *cuvées*, specially selected by our Cellarmaster.

This wine is vinified by the « *méthode dioise ancestrale* ».

Grape varieties

A harmonious blend of two varieties : predominantly Muscat with a little added Clairette.

Food pairing

Fruity but not too sweet, this is a fresh, crisp wine, ideal as an aperitif, but equally delicious with foie gras or even a chocolate fondant.

Drink young

Serve at 41°F

Awards

The quality of Jaillance Clairette de Die Cuvée Impériale makes it a **regular medal-winner**.

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