

Our Essential Range

Clairette de Die

BRUT / DRY

AC Clairette de Die

Hand-picked grapes Estate bottled



Character

Colour: Pale yellow with green reflections. **Bouquet:** Fruity aromas with notes of white wildflowers. **Palate:** A crisp finish and good body, showing delicate flavours of autumn fruits and meadow flowers.

Alcohol content: 11,5%.

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 wines, and grapes are harvested by hand.

This wine is vinified by the traditional method.

Grape variety

Single variety wine: 100% Clairette.

Food pairing

This wine makes a delicious aperitif either by itself or combined with red fruit, and is also perfect to enjoy with food.



Drink young

Serve at 41°F



