



DOMAINE POULET Et Fils

TRADITION

Clairette de Die - White

Region :	Rhône
Appellation :	Clairette de Die
Designation :	méthode ancestrale
Cuvée :	TRADITION
Color :	White
Grapes :	Clairette (25%) / muscat à petits grains (75%)
Alcoholic degree :	8 %
Bottle size :	75 cl



WINEMAKING

Sustainable viticulture.

Vendanges manuelles et mécaniques.

Total destemming, Temperature-controlled fermentation in stainless steel vats, Temperature-controlled fermentation.

Elevage selon méthode ancestrale.



TASTING

APPEARANCE : Greenish-gold colour, pale, golden highlights.

NOSE : Aromatic, fruity, rose aromas, generous citrus aromas, intense lychee aromas, powerful muscat grapes aromas.

PALATE : Aromatic, generous, round, round, strong intensity, long length.



SERVING

SERVING TEMPERATURE : Serve to 24°



FOOD MATCHES : For the aperitif, Fruit desserts, Cream desserts



REWARDS & RATINGS

Decanter 2018 : Recommandé

Dussert Gerber 2018 : 4 star(s)

Concours des vins de Piolenc 2019 : Silver medal

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