



CLAIRETTE DIE GRANON-PONTAIX

DELICE

Clairette de Die White

Region :	Rhône
Name :	Clairette de Die
Denomination :	méthode ancestrale
Cuvée :	DELICE
Color :	White
Grape varieties :	muscat à petits grains (100%)
Alcohol :	7 %
Capacity :	75 cl
Allergens :	No allergens identified

ELABORATION

Viticulture in the process of conversion.

Mechanical harvesting.

Total destemming, Temperature-controlled fermentation in stainless steel vats, Use of indigenous yeast, Wine making using ancestral method, Sucre résiduel.

Blending, Fining, Light filtering, Elevage selon méthode ancestrale, Bouchon technique en liège.

Sols argilo-calcaires.

TASTING

EYE : Gold colour, pale, greenish-gold highlights.

NOSE : Elegant, feminine, wild rose aromas, lilac aromas, black tea aromas, liquorice aromas, almond aromas, mirabelle plum aromas, saffron aromas, mocha aromas, forest floor aromas.

MOUTH : Complex, generous, soft, hawthorn blossom overtones, honeysuckle overtones, muscat grapes hints, elegant tannin, very smooth, slightly mineral, structured body, good intensity, good length.

SERVICE

OPERATING TEMPERATURE : Between 4° and 12°.

GUARD : To be consumed between 2019 and 2022

FOOD AND WINE PAIRING : For the aperitif, Vegetable fritters (courgette, aubergine, etc.), Foie gras, Cream desserts, Ice creams and sorbets

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