



CLAIRETTE DIE GRANON-PONTAIX

BRUT

Crémant de Die White

Region :	Rhône
Name :	Crémant de Die
Cuvée :	BRUT
Color :	White
Grape varieties :	Aligoté (15%) / Clairette (80%) / muscat à petits grains (5%)
Alcohol :	12 %
Capacity :	75 cl
Allergens :	Sulphites, Sulphur dioxide

ELABORATION

Viticulture in the process of conversion.

Traditional hand picking.

Whole grapes, Temperature-controlled fermentation in stainless steel vats, Use of cultured yeast, Pressurage direct, Seconde fermentation en bouteille.

Blending, Fining, Light filtering, Elevage sur lattes avant dégorgement.

Sols argilo-calcaires.

TASTING

EYE : Greenish-gold colour, even bead, greenish-gold highlights.

NOSE : Oaky, heather aromas, lily of the valley aromas, boxwood aromas, cut grass aromas, dates aromas, hazelnut aromas, toasted almonds aromas, cedar aromas.

MOUTH : Deep, plentiful, rich, heather overtones, liquorice hints, hazelnut hints, polished tannin, smooth, slightly mineral, structured body, good intensity, good length.

SERVICE

OPERATING TEMPERATURE : Between 6° and 12°.

GUARD : To be consumed between 2019 and 2024

FOOD AND WINE PAIRING : For the aperitif, Grilled fish, White meats, Roast squab, Frogs legs

AWARDS

Le guide Hachette des vins 2017 : Quoted Wine

Concours des vins des vignerons indépendants 2018 : Bronze medal

Concours des vins de Lyon 2017 : Gold medal

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