



Our Essential Range

Crémant de Die

BRUT / DRY

AC Crémant de Die


Hand-picked grapes
Estate bottled

Character

Colour : An attractive pale gold in colour with green reflections, fine mousse and a persistent stream of bubbles. **Bouquet :** White flowers with hints of toasted almonds and vine peaches. **Palate :** Fresh and well-balanced with a touch of liveliness.

Alcohol content : 12%.

Terroir and winemaking



Crémant de Die was accorded Appellation d'Origine Contrôlée status by decree on March 26th 1993. Jaillance's Die vineyard is planted on the scree slopes of the Drôme Valley; the vines here thrive in altitudes of up to 700m above sea level, enjoying exceptional levels of sunshine and sheltering in the foothills of the Vercors.


This wine is vinified by the traditional method.


Grape varieties

A harmonious blend of three varieties : Clairette, Aligoté and Muscat.

Food pairing

This wine is equally at home as an aperitif or with food. Delicious served with asparagus!

 Keep 2 to 3 years

 Serve at 45°F

Awards

The quality of Jaillance Crémant de Die makes it a **regular medal-winner.**

