

# Premium Selection



## Crémant de Die Cuvée Icône



BRUT / DRY

AC Crémant de Die

Hand-picked grapes  
Estate bottled

Vintage wine

### Character

**Colour:** Pale yellow with a glimmer of gold, plenty of tiny bubbles and a persistent bead. **Bouquet:** Fresh and elegant - white fruit and florals with a touch of vanilla. **Palate:** Fresh and lemony on the attack, opening out onto harmony and elegance, and an echo of the initial floral aromas. A long, elegant finish: pure finesse with a touch of fruit.

Alcohol content: 12% .

### Terroir and winemaking

Crémant de Die was granted 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, sheltering in the foothills of the Vercors and enjoying exceptional levels of sunshine.

**This Crémant de Die is made by the Traditional Method from carefully selected, organically grown grapes and aged *sur lattes* to extract the very best flavours for our Grande Cuvée Icône.**

**Limited edition vintage wine in individually numbered bottles.**

### Grape varieties

A harmonious blend of three varieties: Clairette Blanche, Aligoté and Muscat Blanc à Petits Grains.

### Food pairing

A superb aperitif, Crémant de Die Icône is the perfect partner for olive tapenade on toast. It also goes well with fish or poultry dishes.



Can be cellared for  
up to 3 years



Serve at 44°F  
Serve at 7°C



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