

Our Essential Range



Clairette de Die Cuvée Cybèle Magnum

SLIGHTLY SWEET

AC Clairette de Die

Hand-picked grapes
Estate bottled



Character

Colour : Pale yellow with a fine bead. **Bouquet :** Fruity, with notes of muscat grapes, fruits and citrus fruit. **Palate :** A sophisticated wine, with hints of white flowers, rose and lychee.

Low alcohol : 7,5%.

Terroir and winemaking



Clairette de Die thrives in the sunny conditions of the Drôme Valley, sheltered by the foothills of the Vercors, where it has been established as an Appellation d'Origine Contrôlée since 1942. The vineyard is made up of chalky clay soil in small plots, rising to some 700m above sea level. Jaillance's winemakers take meticulous care of their wines, and grapes are harvested by hand.

This wine is vinified by the *méthode ancestrale*.

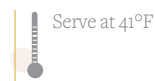
This cuvée celebrates the great goddess Cybèle, guardian of knowledge and symbol of the wild nature. Present on our local rocky slope, the rare wild tulips illustrate the dainty of our cuvée and pay tribute to the goddess Cybèle.

Grape varieties

A harmonious blend of two varieties : muscat blanc à petits grains, clairette blanche.

Food pairing

Fruity flavours make this the perfect aperitif. It is also a great match for frozen desserts, fresh fruit flans and cakes.



Awards

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

