

Our Signature Wines



Crémant de Die Grande Réserve

BRUT / DRY

AC Crémant de Die

Hand-picked grapes
Estate bottled

Vintage wine



Character

Colour : Lustrous pale yellow with grey reflections and a fine stream of elegant bubbles. **Bouquet :** Scents of almond blossom and candied citrus fruit mingle with liquorice and a hint of beeswax. **Palate :** These initial scents come through on the palate. Pleasing balance, highlighting candied citrus fruits develops into good aromatic persistence. The finish is complex, with a hint of liquorice.

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.

More than 24 months of cellar ageing is needed for this Crémant de Die Grande Réserve to develop its delicious, complex flavours.

This wine is vinified by the traditional method.

Grape variety

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

Food pairing

This sparkler is the perfect partner for fish or shellfish.



Keep 2 to 3 years



Serve at 45°F

Awards

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

