

Our Signature Wines

Clairette de Die Cuvée Impériale

SLIGHTLY SWEET

AC Clairette de Die

Hand-picked grapes
Estate bottled

Character

Colour: Lustrous pale gold with fine bubbles. **Bouquet:** Lychee, tea leaves, citrus zest. **Palate:** Creamy mousse, good balance on the palate combining freshness and elegance. Excellent aromatic persistence.

Low alcohol : 7% .

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 vines, and grapes are harvested by hand.

The Clairette de Die Cuvée Impériale is made from our top *cuvées*, specially selected by our Cellarmaster.

This wine is vinified by the « *méthode ancestrale* ».

Grape variety

A harmonious blend of two varieties : predominantly Muscat with a little added Clairette.

Food pairing

Fruity but not too sweet, this is a fresh, crisp wine, ideal as an aperitif, but equally delicious with foie gras or even a chocolate fondant.

Drink young

Serve at 41°F

Awards

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



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DRINK RESPONSIBLY