

## Premium Selection



# Clairette de Die Cuvée Excellence



SLIGHTLY SWEET

AC Clairette de Die

Hand-picked grapes  
Selection of the best blends  
Estate bottled

## Character

**Colour** : Pale yellow in colour with a lively mousse. **Bouquet** : Delicate aromas of white flowers mingle with the sweet scents of exotic fruits.

**Palate** : A subtle, fruity flavour.

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 made by the «*méthode ancestrale*».**

## Grape variety

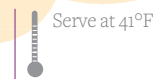
Made predominantly from Muscat.

## Food pairing

This wine is ideal as an aperitif, or makes the perfect match for a chocolate crème brûlée.



Drink young



Serve at 41°F

## Awards

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



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DRINK RESPONSIBLY