



Our organic range

Clairette de Die “ Les Hauts de Desse ”

Cuvée en Biodynamie



SLIGHTLY SWEET
Biodynamic cuvée

AC Clairette de Die
Protected designation
of origin

Hand-picked grapes
Estate bottled



Character

Colour: Shining gold, fine bubble. **Bouquet:** Passion fruit, Litchi, blackcurrant buds, earl grey. **Palate:** Gentle mousse, light and balanced, blackcurrants at the forefront with a clear finish on earl grey tea.

Alcohol content: 7%.

Terroir and winemaking



The Clairette de Die is located in the sunny area of the Drôme Valley (Rhône), nestled in the Vercors mountains between the Alps and Provence. The AOC dates back to 1942. The vineyards are made of small blocks which heights can reach up to 700 meters high on clay and limestone soils.

The Desse mountain protects the specific plot of vineyard which this current Biodynamic cuvée comes from, in a very well preserved and suited environment. Daniel Rolland and his son David take an utmost care of their vineyards using specific local and natural preparations, thus contributing to an harmonious balance between the vineyard and its direct environment.

This cuvée is then made using the ancestral method, with respect to the lunar cycle. Limited availability.

Grapes varieties

Muscat blanc petits grains 80%, clairette blanche 20%.

Food pairing



Drink young



Serve at 41°F



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