

Our organic range

Crémant de Die



BRUT / DRY

Made from organically grown grapes

AC Crémant de Die

Protected designation of origin

Hand-picked grapes
Matured in our cellars



Character

Colour : Lustrous pale yellow with grey reflections and a pleasing stream of fine bubbles. **Bouquet** : Aniseed and intense florals (broom and honey-suckle). **Palate** : Scents are carried forward onto the palate, and good minerality emphasises this wine's fine balance. The addition of appetising brioche flavours and good persistence lead to an elegant finish.

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.

This wine is vinified by the traditional method.

Grape variety

A harmonious blend of three varieties : Clairette, Aligoté and Muscat. Organically grown grapes, certified by Ecocert FR-BIO-01.

Food pairing

Ideal as an aperitif, or served with seafood.



Keep 2 to 3 years



Serve at 45°F

Awards

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

