

Jaillance



Sparkling for Cocktails **SWEET** **CLAIRETTE DE DIE** The must-have

Discover the unique taste of Clairette de Die Jaillance, the expression of the terroir and generous sunshine of the Drôme. It is the daring French sparkling!
As an aperitif or in cocktails, it will delight you right through to dessert!

Terroir and winemaking

AOC since 1942, Clairette de Die is made from small plots of land at altitudes of up to 700 metres, on clay-limestone soils. Jaillance winemakers are committed to a sustainable and responsible approach, from the vine to the glass.

This wine is vinified under the “**Méthode dioise ancestrale**”, with no addition of yeasts or sugar.



Grape varieties

A harmonious blend of two varieties : Muscat blanc à petits grains and Clairette blanche.

Character

Colour : Pale yellow with a fine bead. **Nose** : Fruity, with notes of muscat grapes, fruits and citrus fruit.

Palate : A sophisticated wine, with hints of white flowers, rose and lychee.



Drink young



Serve at 41°F

Awards

The quality of Jaillance Clairette de Die Tradition makes it a regular medal-winner.
