



Clairrette de Die

MELCHIONE DE DIE TRADITION

Grape varieties: 25% Clairrette Blanche, 75% Muscat Blanc

Vinification: Clairrette de Die Tradition, more than 80% of the production in the area, is made in the Méthode Dioise Ancestrale. The idea is to preserve the delicate grapey flavor of the Muscat variety. However, Clairrette de Die is bottle fermented.

Tasting notes:

Clairrette de Die is deliciously fresh with low alcohol (around 7.5%) and a floral, grapey character. Light, creamy mousse, delicate floral aromas and a refreshing palate of white grapes.

Recommendations: It can be drunk at any time of the day. Serve chilled as an aperitif or versatile partner to cake, strawberries or (traditionally) walnuts and provides a light sweet alternative to dessert wines for the end of a long dinner party.

Bottle capacity: 750ml

