

CLAIRETTE DE DIE 'TRADITION'

Style

Delicate, sparkling, sweet white wine.

Region

Rhône valley.

Producer

Jean-Pierre & Thomas Achard.

Appellation

Clairette de Die on the river Drôme in the foothills of the Alps.

Cépage

80% Muscat and 20% Clairette.

Tasting Note:

This gentle sparkling wine is low in alcohol (at circa 7°) with a light, creamy mousse, delicate floral aromas and a refreshing palate of white table grapes.

Serve

Chilled as an aperitif or versatile partner to cake, strawberries or (traditionally) walnuts.

Cellarage

Best drunk when young and fresh, within its first 3 years.

Vinification

This unique, softly sparkling wine is made by the ancient *Méthode Dioise*. After crushing, the grape juice is chilled and then slowly filtered to remove larger yeast cells whilst leaving some sugars and delaying fermentation. Thus at the time of bottling there is still enough residual sugar to induce a secondary fermentation in bottle. This wine must then rest for at least 4 months in bottle prior to disgorgement and rebottling and release to ensure that fermentation is complete.

History

Although arguably the most esoteric appellation of the Rhône valley, wine has been made in the Die region for at least 2000 years and was much praised by Pliny in his *Natural History* (c.AD77). Production in the region is dominated by an efficient *Cave Co-opérative* but there are several smaller growers bottling their own wine. The Achard wine is both bio-dynamic and organic.

