

# CRÉMANT DE DIE: BRUT

## Style

Bottle-fermented, dry, sparkling wine.

## Region

Rhône valley.

## Producer

Jean-Pierre & Thomas Achard.

## Appellation

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

## Cépage

100% Clairette

## Tasting Note:

A light, dry sparkling wine with aromas of orchard fruit preceding a palate of russet apples and pears underscored by minerally nuances followed by a fresh, clean finish.

## Serve

Chilled as a versatile aperitif.

## Cellarage

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

## Vinification

The grapes are picked at optimum ripeness and are then pressed and fermented to produce a still wine. This is then vivified in the Méthode Traditionnelle (formerly known as 'Champenois', which is now reserved exclusively for wines made in the Champagne region). A mixture of yeasts and sugar, known as liqueur de triage, is added to the still wine in the bottle (which is then sealed with a crown cap) to induce a secondary fermentation the by-product of which is carbon dioxide which gives the wine its 'sparkle'. Modern gyropallettes are used to tilt and turn the bottles (a process known as remuage) to collect deposits of yeast on the bottle closure. The neck of the bottle is then frozen in brine solution and these deposits are removed (known as degorgement) before the bottles are topped up and sealed with a proper flared cork.

## 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.

