

Ancestral method

# CLAIRETTE DE DIE

# CRÉMANT DE DIE

Traditional method



Muscat à petits grains (75% min)



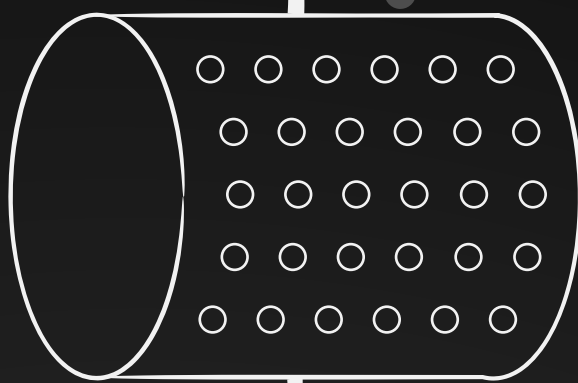
Clairette

Hand

harvesting



Press

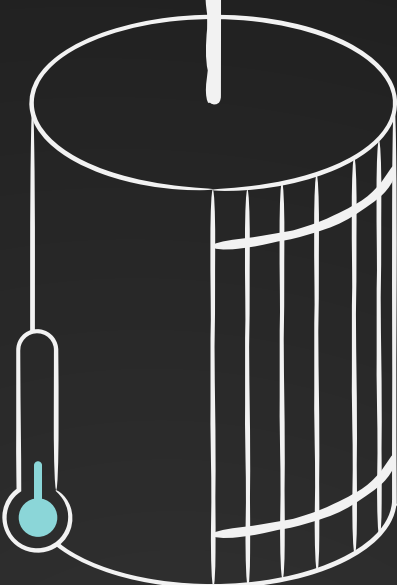


Press

Alcoholic fermentation



Stopping fermentation using cold process



Alcoholic fermentation in vats or oak barrels

Natural yeast

+ Yeast

Sparkling in bottle



Sparkling in bottle  
Ageing during 24 to 48 months

Riddling on wood panel



Riddling on wood panel

Disgorging with ice

Disgorging with ice

Expulsion of fermentation deposits



Expulsion of fermentation deposits

Corking



+ Expedition liquor

Corking

