



*Blanc de Blancs – 2022*

**CAVE DE CLOCHMERLE**

PRODUIT DE FRANCE



Alcool  
12,5 % Vol.



Chardonnay



1 – 2 years



6 – 8 °C

### TERROIR

Granite clay  
sandy granite

### WINEMAKING

Vinified according to the traditional  
method.

### TASTING



Golden colour.



A sparkling wine with very subtle  
aromas and a fruity nose.



The palate is elegant, lively and  
has an assertive minerality.

### FOOD AND WINE PAIRING



Aperitifs



Desserts



Cave de Clochemerle



@cavedeclochemerle

### CONTACT

Cave de Clochemerle - 22 Place du Petit Tertre,  
69460 VAUX-EN-BEAUJOLAIS

Tel : 04 74 03 26 58 - Mail : [caveaudeclochemerle@orange.fr](mailto:caveaudeclochemerle@orange.fr)

[www.cavedeclochemerle.com](http://www.cavedeclochemerle.com)