

Cuvée Bio – 2018

# CAVE DE CLOCHERLE

AOP BEAUJOLAIS-VILLAGES



Alcool  
13 % Vol.



Black Gamay  
with white juice



5 – 10 years



17 – 18 °C

## TERROIR

Granitic

## WINEMAKING

Particular care is taken with the soil and biodiversity.

The grapes are harvested by hand.

The vinification is done in whole bunches over a period of about ten days.

## TASTING



Beautiful purple colour.

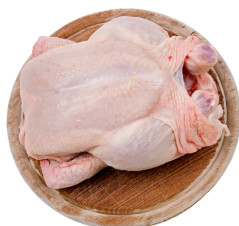


Fine aromas of black cherry with hints of spice and pepper.



A beautiful length in the mouth.

## FOOD AND WINE PAIRING



White meat



Asian food



Cave de Clocherle



@cavedeclocherle

## CONTACT

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