

Cuvée Éléance - 2020

CAVE DE CLOCHERLE

AOP BEAUJOLAIS-VILLAGES



Alcool
13 % Vol.



Chardonnay



2 - 3 years



8 - 10 °C

TERROIR

Granite clay
sandy granite

WINEMAKING

Pressing as soon as the grapes are picked, aged on fine lees, once the alcoholic fermentation is complete. Vinification at low temperature to preserve the aromas.

TASTING



Pale yellow colour.

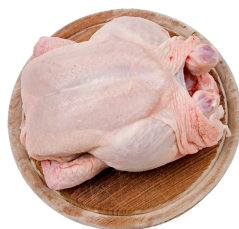


A foraged nose with notes of citrus and white fruits.



The mouth is fresh and tense.

FOOD AND WINE PAIRING



White meat



Fish -
Seafood



Cave de Clochemerle



@cavedeclochemerle

CONTACT

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