



Gamay de Justine - 2022

CAVE DE CLOCHERLE

PRODUIT DE FRANCE



Alcool
8 % Vol.



Black Gamay
with white juice



1 - 2 years



6 - 8 °C

TERROIR

Granitic

WINEMAKING

As soon as the grapes are picked, the pressing is delicate and not too extensive so as not to extract too much colour and tannin.

Its fermentation at low temperature gives it a lot of fruit.

TASTING



Ruby colour with fine bubbles.



A fresh and open nose of red fruits.



A refreshing, round and sweet palate of fine bubbles.

FOOD AND WINE PAIRING



Desserts



Cave de Clocherle



@cavedeclocherle

CONTACT

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