

Cuvée Ponosse – 2019

CAVE DE CLOCHMERLE

AOP BEAUJOLAIS-VILLAGES



Alcool
12,5 % Vol.



Black Gamay
with white juice



5 – 7 years



15 – 16 °C

TERROIR

Granitic

WINEMAKING

Carbonic maceration for
10 to 15 days.

TASTING



Deep ruby colour with purple
reflections.



A nose with aromas of red and
black fruits.



The palate is rich, with silky
tannins.

FOOD AND WINE PAIRING



Dishes in sauce



Red meat



Cheeses



Cave de Clochemerle



@cavedeclochemerle

CONTACT

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