

Cuvée Bio

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.

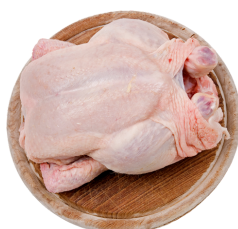


Fine aromas of black cherry with hints of spice and pepper.



A beautiful length in the mouth.

FOOD AND WINE PAIRING



White meat



Asian food

CONTACT

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