

Cuvée Piéchut

CAVE DE CLOCHERLE

AOP BEAUJOLAIS-VILLAGES



Alcool
13 % Vol.



Black Gamay
with white juice



3 -5 years



14°C

TERROIR

Granitic soil

WINEMAKING

Carbonic maceration for
7 to 9 days.

TASTING



Clear colour, ruby with purplish
reflections.



A nose with red fruit aromas.



A fruity and greedy mouth.

FOOD AND WINE PAIRING



Beef dish



Goat cheese



Asian food



[Cave de Clocherle](#)



[@cavedeclocherle](#)

CONTACT

Cave de Clocherle - 22 Place du Petit Tertre,
69460 VAUX-EN-BEAUJOLAIS

Tel : 04 74 03 26 58 - Mail : caveaudeclocherle@orange.fr

www.cavedeclocherle.com