

Cuvée Sensation

CAVE DE CLOCHMERLE

AOP BEAUJOLAIS-VILLAGES



Alcool
13 % Vol.



Chardonnay



3 – 5 years



8 – 10 °C

TERROIR

Granite clay
sandy granite

WINEMAKING

Pressing as soon as the grapes
are picked.

Fermentation in oak barrels
for 9 to 12 months.

TASTING



Gold colour.



A complex nose of spices with
buttery and vanilla notes.



The palate is ample.

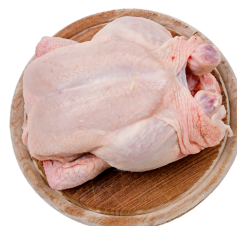
FOOD AND WINE PAIRING



Noble products



Seafood platter



White meat



[Cave de Clochemerle](#)



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CONTACT

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