



Exemplaire >

AFNOR CERTIFICATION

Eléments Sol, AOC Côtes du Rhône Villages Chusclan, Red, 2022

AOC Côtes du Rhône Villages Chusclan, Vallée du Rhône, France

The 2022 vintage was characterised by a very dry winter, with the vegetative cycle of the vines resuming very early in March. Spring saw abundant flowering, but was marked in June by severe hail in and around Laudun, which affected many plots. The summer was very dry, resulting in a high-quality harvest, with beautifully aromatic rosés, reds with high tannin potential and rich, flavoursome whites.

PRESENTATION

With respect for nature, and in harmony with the elements. Here we cultivate and interpret, year after year, the diversity of our terroirs. Discover these subtle and daring wines which reveal, each in their own way, the soul of the land and our winegrowers.

SOL: Because our wines are bathed in sunlight and contain all the energy of the terroirs of Chusclan, the sun proudly takes its place on the label of these wines, the sun, source of life and vitality.

LOCATION

This cuvée comes from the vineyard that stretches around the village of Chusclan, in the south-east of France on the right bank of the Rhône.

TERROIR

The selection is carried out on vines grown on a limestone terroir at the foot of the hillside, near the hill dominated by the Château de Gicon.

WINEMAKING

100% traditional vinification (crushed and destemmed harvest). 10 to 20 days of vatting.

VARIETALS

Carignan, Grenache noir, Mourvèdre, Syrah

14 % VOL.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

Serving temperature 15-17°C.

AGEING POTENTIAL

3 to 5 years

VISUAL APPEARANCE

A beautiful deep garnet robe that is bright and engaging.

AT NOSE

The nose is marked by clean and expressive fruit where aromas of ripe cherries and strawberries mingle with sweet spices.

ON THE PALATE

Indulgent liquorice tannins build a tender and suave palate to the wine.



CLASSIC FOOD AND WINE PAIRINGS

Game, Poultry

REVIEWS AND AWARDS



Argent

Concours des Grands Vins de France à Macon 2022 Argent, 00/00/2023

JAMESSUCKLING.COM ₹

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"Plenty of red fruit is married to gentle tannins on the medium- to full-bodied palate. Very round and smooth, but with a liveliness that makes it immediately appealing. Sustainable. Drink now."

James Sucking, James Suckling

Type of bottle							Volume (ml)	item o	ode	Bottle barcode	Case barcode
Evolution							750			1891130010194	
Palette universelle	Units per case	Units per pallet	Layers per pallet	Cases per layers	Btl weight (kg)	Case weight (kg)	Pallet weight (kg)	Btl height (cm)	Btl diameter (cm)	Case dimensions (H*L*P cm)	Pallet dimensions (H*L*P cm)
VMF	12	840	5	14	1,1996	14,3958	1007,7043	29,6	8,03	30,7*25,1*33,3	166*100*120

