



Eléments Terra, AOC Côtes du Rhône, Red, 2023

AOC Côtes du Rhône, Vallée du Rhône, France

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.

TERRA : Here the EARTH comes into its own to offer us intense and generous taste sensations. It is a nourishing earth, generous and protective, with which we love to live in harmony by respecting the balance of all living things.

THE VINTAGE

The 2023 vintage, despite a dry winter, witnessed the vines beginning their cycle. A rainy spring energized growth, especially for the Grenache. Summer heat exceeding 40°C affected yields, but the grape quality remains excellent, resulting in robust red wines, aromatic whites, and a vibrant character for the rosés.

LOCATION

Our vineyard is located in southeastern France on the right bank of the Rhône on mostly clay and limestone terroir.

TERROIR

This cuvée is made from a selection of parcels located on rolled pebble ("galets roulés") hillsides and plains.

WINEMAKING

100% classic vinification (destemmed and crushed grapes), fermentation at 25°C and regular supply of oxygen during vinification.

VARIETALS

Carignan, Grenache noir, Syrah, Marselan

14.5 % % VOL. Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

NO UNE EXPLORIDA



SERVING Serving temperature 15-17°C.

AGEING POTENTIAL

2 to 3 years

VISUAL APPEARANCE

Wine with a deep garnet, transparent and bright colour.

AT NOSE

On the nose, the wine is aromatic with an expression dominated by ripe red fruit aromas.

ON THE PALATE

Fleshy and indulgent on the palate, it harmonises around pleasant, velvety tannins and lingers on a spicy finish.

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Eléments 201 route d'Orsan, 30200 Chusclan Tel. 04 66 90 50 90 - florence.gent@sinnae.fr sinnae.fr/

CLASSIC FOOD AND WINE PAIRINGS Game, Poultry

REVIEWS AND AWARDS



Or "Médaille d'Or 2024" Concours des Grands Vins de France à Macon

JAMESSUCKLING.COM T

90/100 "A fruity, juicy and mellow red showing aromas of cherries, chocolate and dried spices. Medium-bodied with velvety tannins. Vivid, with a spicy lift of peppercorns and a flavorful finish. Drink now." James Suckling

Type of bottle							Volume (ml)	item o	ode	Bottle barcode	Case barcode
Evolution							750			3 365 385 003 860	3365388003829
Palette Europe	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 diamete (cm)	Case dimensions r (H*W*D cm)	Pallet dimensions (H*W*D cm)
EPAL	6	630	5	21	1,181	7,0860	744,0333	29,6	8,03	30,1*16,9*25	160*80*120
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 diamete (cm)	Case dimensions r (H*W*D cm)	Pallet dimensions (H*W*D cm)
VMF	6	840	5	28	1,181	7,0860	988,6844	29,6	8,03	30,1*16,9*25	180*100*120

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