

# ÉLÉMENTS



ÉLÉGANCE. FRAÎCHEUR. GÉNÉROSITÉ



## Eléments Luna, AOC Côtes du Rhône Villages Laudun, Red, 2022

AOC Côtes du Rhône Villages Laudun, 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.

LUNA : The coolness of a summer night, finesse and elegance... Evidently, the protective satellite that is the moon signs this range and reinforces its links with nature and the terroir.

### LOCATION

This cuvée comes from a vineyard stretching around the village of Laudun on the right bank of the Rhône in southeastern France.

### TERROIR

Selection is carried out on vines grown on a rolled pebble («galets roulés») terroir down hillsides near Camp de César, a 200m limestone plateau behind the village of Laudun. Poor clay and limestone soil.

### WINEMAKING

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

### VARIETALS

Cinsault, Grenache noir, 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

2 to 3 years

### VISUAL APPEARANCE

A beautiful cuvée with a dark ruby colour.

### AT NOSE

The nose is flattering with a bouquet of fruity and fresh aromas.

### ON THE PALATE





On the palate, we discover the fruitiness of the cuvée. The tannins are round and leave an impression of a well-balanced, supple and round wine.

### CLASSIC FOOD AND WINE PAIRINGS

French cuisine



### Eléments

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

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



REVIEWS AND AWARDS



**Argent**  
 "Concours Mondial de Bruxelles Argent 2024"  
 Concours Mondial de Bruxelles Argent

**Bronze**  
 Decanter World Wine Awards Bronze 2024

Type of bottle					Volume (ml)		item code		Bottle barcode		Case barcode	
Evolution					750				3 365 385 003 907		3365388003850	
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 diameter (cm)	Case dimensions (H*L*P cm)	Pallet dimensions (H*L*P cm)	
<b>EPAL</b>	<b>6</b>	<b>630</b>	<b>5</b>	<b>21</b>	<b>1,18</b>	<b>7,08</b>	<b>743,4033</b>	<b>29,6</b>	<b>8,03</b>	<b>30,1*16,9*25</b>	<b>160*80*120</b>	
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)	
<b>VMF</b>	<b>6</b>	<b>840</b>	<b>5</b>	<b>28</b>	<b>1,18</b>	<b>7,08</b>	<b>988,6844</b>	<b>29,6</b>	<b>8,03</b>	<b>30,1*16,9*25</b>	<b>180*100*120</b>	

2/2

