

## Eléments Sol, AOC Côtes du Rhône Villages Chusclan, Rosé, 2023

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

*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.*

### 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 stretching around the village of Chusclan on the right bank of the Rhône in southeastern France.

### TERROIR

The selection is carried out on vines cultivated on a rolled pebble ("galets roulés") terroir on a hillside near the hill dominated by Château de Gicon. Poor, clay and limestone soil.

### WINEMAKING

Traditional vinification, destemmed harvest, juice from bleeding, cold settling, one month of alcoholic fermentation at 15-17°C.

### VARIETALS

Cinsault, Grenache noir, Syrah

### 13 % VOL.

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

### SERVING

Serving temperature 10-12°C.

### AGEING POTENTIAL

Enjoy all year long

### VISUAL APPEARANCE

A bright, light pink colour wine.

### AT NOSE

On the nose, the wine is aromatic, open and elegant with numerous notes of red fruit and English sweets. Nuances of white flowers enrich sensation.

### ON THE PALATE

On the palate, the wine is supple and smooth. A fresh balance draws out aromas and makes tasting the wine very pleasant.



CLASSIC FOOD AND WINE PAIRINGS

International cuisine, Cheese, French cuisine

Type of bottle					Volume (ml)		item code		Bottle barcode		Case barcode
Evolution					750				3 365 385 004 133		3365388003577
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)
EPAL	6	630	5	21	1,181	7,0860	744,0333	29,6	8,03	30,1*16,9*25	160*80*120

