

# ÉLÉMENTS



ÉLÉGANCE. FRAÎCHEUR. GÉNÉROSITÉ



## Eléments Terra BIO, AOC Côtes du Rhône, Red, 2024

AOC Côtes du Rhône, 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.

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.

### TERROIR

This cuvée comes from cultivated organic parcels of land on mainly clay and limestone terroirs.

### WINEMAKING

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

### VARIETALS

Carignan, 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 cuvée with a beautiful ruby colour with raspberry reflections.

### AT NOSE

The nose is very charming with an indulgent aromatic bouquet carried by blackcurrant and red fruit, notably raspberry.

### ON THE PALATE





The palate is just as remarkable. With a gentle attack, it expresses itself with a roundness marked by notes of liquorice and spices. The finish is generous.

### CLASSIC FOOD AND WINE PAIRINGS

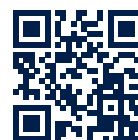
Cheese, Red meat



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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.



Type of bottle							Volume (ml)	item code		Bottle barcode	Case barcode
Evolution							750			3 365 385 004 867	3365388004659
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	1,18	7,08	743,4033	29,6	8,03	30,1*16,9*25	160*80*120

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