

Eléments Sol, AOC Côtes du Rhône Villages Chusclan, Rosé, 2024

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

The 2024 vintage in Southern Rhône benefited from a mild winter and a rainy spring, encouraging early budbreak. The temperate summer allowed for gradual ripening, resulting in lovely freshness, especially in the whites and rosés. The reds, driven by structured Syrah and concentrated Grenaches, are both rich and well-balanced.

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

Grenache noir, Syrah

12.5 % 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*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

