





Éléments Terra, 10L, AOC Côtes du Rhône, White

AOC Côtes du Rhône, Vallée du Rhône, France

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.

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.

LOCATION

Our vineyard is located on the right bank of the Rhône in southeastern France.

TERROIR

Our terroirs are mostly clay and limestone. This cuvée is made from a selection of parcels located on hillsides and plains of pebbles.

WINEMAKING

Classic vinification. Direct pressing. Temperature controlled fermentation (low temperature of 15-17°C) for 15 to 30 days.

AGEING

Maturation on fine lees.

VARIETALS

Bourboulenc, Clairette, Grenache blanc, Roussanne, Viognier

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 pale wine with green reflections.

AT NOSE

On the nose, the wine presents citrus and white flesh fruit notes.

ON THE PALATE

The attack on the palate is fruity and lingers with mineral and acidic notes.

CLASSIC FOOD AND WINE PAIRINGS

Aperitif, Fish, White meat



Type of bottle							Volume (ml)	item	code	Bottle barcode	Case barcode
Bag in Box							10000			3 760 012 977 017	3 760 012 977 017
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 diamet (cm)	ter Case dimensions (H*L*P cm)	Pallet dimensions (H*L*P cm)
EPAL	1	72	3	24	10,4420	10,4420	751,8240			33*19*19,5	113,4*80*120