



Exemplaire 🗲

AFNOR CERTIFICATION

Eléments Terra, AOC Côtes du Rhône, Rosé, 2024

AOC Côtes du Rhône, 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.

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.

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

Blend of wines from direct pressing and bleeding. Traditional vinification at low temperatures (13 to 16° C).

VARIETALS

Cinsault, Grenache noir, Syrah

12 % 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

Beautiful vintage with light pink reflections.

AT NOSE On the nose, the wine is aromatic and seductive with fruity notes and a final acidicity.

ON THE PALATE

Harmonious on the palate, the wine releases a pleasant, refreshing sensation.

CLASSIC FOOD AND WINE PAIRINGS

Aperitif, International cuisine, White meat





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REVIEWS AND AWARDS

JAMESSUCKLING.COM 7 90/100

"A fresh, fruity and mellow rosé with small berries, red currants and sweet spices on the nose, following through to a medium body with fresh acidity. Crunchy berries with a tangy, mouthwatering finish. Drink now." James Suckling

Type of bottle							Volume (ml)	item	code	Bottle barcode	Case barcode
Evolution							750			189113001316	
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*W*D cm)	Pallet dimensions (H*W*D cm)
VMF	12	840	5	14	1,1996	14,3958	1007,7043	29,6	8,03	30,7*25,1*33,3	166*100*120



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