





Éléments Terra, 3L, AOC Côtes du Rhône, Red

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

60% traditional vinification with a vatting period of 12 days and temperature control around 26-28°C. 40% vinification in thermo flash release.

VARIETALS

Grenache noir, Carignan, Cinsault, Syrah, Mourvèdre

13 % % 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

Enjoy all year long

VISUAL APPEARANCE

Beautiful ruby colour.

AT NOSE

The nose seduces with its aromas of red fruit (e.g., strawberry, raspberry) and spices.

ON THE PALATE

On the palate, a significantly concentrated roundness and finesse can be found.

CLASSIC FOOD AND WINE PAIRINGS

International cuisine, White meat, Poultry

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Type of bottle							Volume (ml)	item	code	Bottle barcode	Case barcode
Bag in Box							3000		;	3 365 385 001 866	3 365 385 001 866
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 diamete (cm)	r Case dimensions (H*L*P cm)	Pallet dimensions (H*L*P cm)
EPAL	1	200	4	50	3,118	3,118	623,6000			20,7*10,1*16,7	98,4*80*120

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