





# Éléments Terra, 5L, 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**

Carignan, Cinsault, Grenache noir, Mourvèdre, Syrah

#### 12,5 % % 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

Type of bottle								item	code	Bottle barcode	Case barcode
Bag in Box							5000			3 760 012 975 020	3 760 012 975 020
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 diame (cm)	ter Case dimensions (H*W*D cm)	Pallet dimensions (H*W*D cm)
EPAL	1	140	4	35	5,1810	5,1810	746,0640			24,3*12,6*18,5	111,6*80*120

F1A2QE