

# ÉLÉMENTS



ÉLÉGANCE. FRAÎCHEUR. GÉNÉROSITÉ

## Eléments Sol, AOC Côtes du Rhône Villages Chusclan, Red, 2022

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

*The 2022 vintage was characterised by a very dry winter, with the vegetative cycle of the vines resuming very early in March. Spring saw abundant flowering, but was marked in June by severe hail in and around Laudun, which affected many plots. The summer was very dry, resulting in a high-quality harvest, with beautifully aromatic rosés, reds with high tannin potential and rich, flavoursome whites.*

### 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 that stretches around the village of Chusclan, in the south-east of France on the right bank of the Rhône.

### TERROIR

The selection is carried out on vines grown on a limestone terroir at the foot of the hillside, near the hill dominated by the Château de Gicon.

### WINEMAKING

100% traditional vinification (crushed and destemmed harvest). 10 to 20 days of vatting.

### VARIETALS

Carignan, Grenache noir, Mourvèdre, Syrah

### 14 % 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

3 to 5 years

### VISUAL APPEARANCE

A beautiful deep garnet robe that is bright and engaging.

### AT NOSE

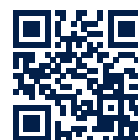
The nose is marked by clean and expressive fruit where aromas of ripe cherries and strawberries mingle with sweet spices.

### ON THE PALATE

Indulgent liquorice tannins build a tender and suave palate to the wine.

### CLASSIC FOOD AND WINE PAIRINGS

Game, Poultry



REVIEWS AND AWARDS



Argent  
 Concours des Grands Vins de France à Macon 2022 Argent, 00/00/2023

Type of bottle					Volume (ml)		item code		Bottle barcode		Case barcode	
<b>Evolution</b>					750				3 365 385 003 884		3365388003836	
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*L*P cm)	Pallet dimensions (H*L*P cm)	
EPAL	6	630	5	21	1,18	7,08	743,4033	29,6	8,03	30,1*16,9*25	160*80*120	

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