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Eléments Terra, AOC Côtes du Rhône, Red, 2022

AOC Côtes du Rhône, 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.

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 in southeastern France on the right bank of the Rhône on mostly clay and limestone terroir.

TERROIR

This cuvée is made from a selection of parcels located on rolled pebble ("galets roulés") hillsides and plains.

WINEMAKING

100% classic vinification (destemmed and crushed grapes), fermentation at 25°C and regular supply of oxygen during vinification.

VARIETALS

Carignan, Cinsault, 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

2 to 3 years

VISUAL APPEARANCE

Wine with a deep garnet, transparent and bright colour.

AT NOSE

On the nose, the wine is aromatic with an expression dominated by ripe red fruit aromas.

ON THE PALATE

Fleshy and indulgent on the palate, it harmonises around pleasant, velvety tannins and lingers on a spicy finish.



CLASSIC FOOD AND WINE PAIRINGS

Game, Poultry

REVIEWS AND AWARDS



Argent

Concours Général Agricole Paris Médaille d'argent, 00/00/2023



Or

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

| Type of bottle | | | | | | | Volume (ml) | item o | code | Bottle barcode | Case barcode |
|------------------------|-------------------|---------------------|----------------------|---------------------|--------------------|---------------------|-----------------------|--------------------|------------------------|---------------------------------|---------------------------------|
| Evolution | | | | | | | 750 | | | 3 365 385 003 860 | 3365388003829 |
| 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) | Case dimensions r (H*W*D cm) | Pallet dimensions (H*W*D cm) |
| EPAL | 6 | 630 | 5 | 21 | 1,181 | 7,0860 | 744,0333 | 29,6 | 8,03 | 30,1*16,9*25 | 160*80*120 |
| 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 diamete (cm) | Case dimensions r (H*W*D cm) | Pallet dimensions (H*W*D cm) |
| VMF | 6 | 840 | 5 | 28 | 1,181 | 7,0860 | 988,6844 | 29,6 | 8,03 | 30,1*16,9*25 | 180*100*120 |

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