





Éléments Terra, 5L, AOC Côtes du Rhône, White

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

Classic vinification. Direct pressing. Temperature controlled fermentation (low temperature of $15-17^{\circ}$ C) for 15 to 30 days.

AGEING

Maturation on fine lees.

VARIETALS

Clairette, Roussanne, Grenache blanc, Viognier, Bourboulenc 13 % % 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 A bright pale wine with green reflections.

AT NOSE

On the nose, the wine presents citrus and white flesh fruit notes.

ON THE PALATE

The attack on the palate is fruity and lingers with mineral and acidic notes.

CLASSIC FOOD AND WINE PAIRINGS Aperitif, Fish, White meat



X5W1EE

1/2

Type of bottle							Volume (ml)	item o	code	Bottle barcode	Case barcode
Bag in Box							5000			3 365 385 001 095	3 365 385 001 095
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)	er 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

