

## Eléments Sol, AOC Côtes du Rhône Villages Chusclan, Red, 2023

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

*The 2023 vintage, despite a dry winter, witnessed the vines beginning their cycle. A rainy spring energized growth, especially for the Grenache. Summer heat exceeding 40°C affected yields, but the grape quality remains excellent, resulting in robust red wines, aromatic whites, and a vibrant character for the rosés.*

### 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, Cinsault

### 14.5 % 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

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  
"2023"

Concours des Grands Vins de France à Macon Argent

JAMES SUCKLING.COM

90/100





"Laid-back and chalky, this has dark cherries, plums and grilled meat on the nose. It's medium-bodied with powdery tannins. Pulp fruit on the palate and a silky, joyful finish. Drink now."

James Suckling

Type of bottle							Volume (ml)	Item code		Bottle barcode	Case barcode
Evolution							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*W*D cm)	Pallet dimensions (H*W*D 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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## Eléments

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



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