



# Eléments Terra, AOC Côtes du Rhône, Red, 2023

AOC Côtes du Rhône, 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.

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, Grenache noir, Syrah, Marselan

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

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.





XP112E

1/2

# CLASSIC FOOD AND WINE PAIRINGS Game, Poultry

# **REVIEWS AND AWARDS**



#### Or "Or 2024"

Concours des Grands Vins de France à Macon

#### JAMESSUCKLING.COM T

90/100 "A fruity, juicy and mellow red showing aromas of cherries, chocolate and dried spices. Medium-bodied with velvety tannins. Vivid, with a spicy lift of peppercorns and a flavorful finish. Drink now." James Suckling

| Type of bottle |                        |                   |                     |                      |    |                    |                     | Volume (ml)           | item               | code                    | Bottle barcode                | Case barcode                    |
|----------------|------------------------|-------------------|---------------------|----------------------|----|--------------------|---------------------|-----------------------|--------------------|-------------------------|-------------------------------|---------------------------------|
|                | Evolution              |                   |                     |                      |    |                    |                     |                       |                    |                         | 1891130009822                 |                                 |
|                | Palette<br>universelle | Units per<br>case | Units per<br>pallet | Layers<br>per pallet |    | Btl weight<br>(kg) | Case<br>weight (kg) | Pallet<br>weight (kg) | Btl height<br>(cm) | Btl<br>diameter<br>(cm) | Case dimensions<br>(H*W*D cm) | Pallet dimensions<br>(H*W*D cm) |
|                | VMF                    | 12                | 840                 | 5                    | 14 | 1,2004             | 14,4048             | 1351,8557             | 29,6               | 8,03                    | 30,7*25,1*33,3                | 166*100*120                     |



