

ÉLÉMENTS *Terra*

AOC CÔTES DU RHÔNE



Grenache Noir mainly
Syrah
Carignan
Cinsault
Mourvèdre



Our vineyard is located in southeastern France on the right bank of the Rhône on mostly clay and limestone terroir. This cuvée is made from a selection of parcels located on rolled pebble («galets roulés») hillsides and plains.



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



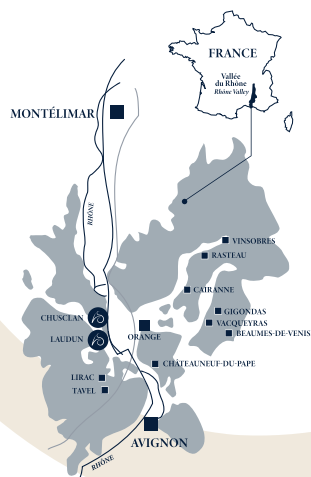
Wine with a deep garnet, transparent and bright colour. On the nose, the wine is aromatic with an expression dominated by ripe red fruit aromas. Fleshy and indulgent on the palate, it harmonises around pleasant, velvety tannins and lingers on a spicy finish.



A distinguished wine that will pair well with grilled lamb, roasted poultry and cooked summer vegetables.
Serving temperature 15-17°C.



Gold Medal Paris Wine Competition 2022 (vintage 2020)
1 star Guide Hachette 2019 (vintage 2017)



(*) The grape varieties may vary depending on the vintage.