

ÉLÉMENTS *Terra*

AOC CÔTES DU RHÔNE



Grenache Blanc
 Clairette Blanche
 Roussanne
 Viognier
 Bourboulenc



Our vineyard is located on the right bank of the Rhône in southeastern France. Our terroirs are mostly clay and limestone. This cuvée is made from a selection of parcels located on hillsides and plains of pebbles.



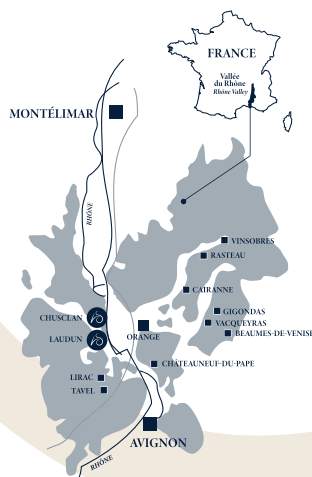
Classic vinification. Direct pressing. Temperature controlled fermentation (low temperature of 15-17°C) for 15 to 30 days. Maturation on fine lees.



A bright pale wine with green reflections. On the nose, the wine presents citrus and white flesh fruit notes. The attack on the palate is fruity and lingers with mineral and acidic notes.



The mouth is fresh and aromatic, making for an ideal wine for an aperitif or to accompany light sauced seafood dishes and white meats. Serving temperature 10-12°C.



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