



# ÉLÉMENTS *Terra bio*

## AOC CÔTES DU RHÔNE



Grenache Noir,  
 Syrah,  
 Carignan,  
 Mourvèdre



This cuvée comes from cultivated organic parcels of land on mainly clay and limestone terroirs.



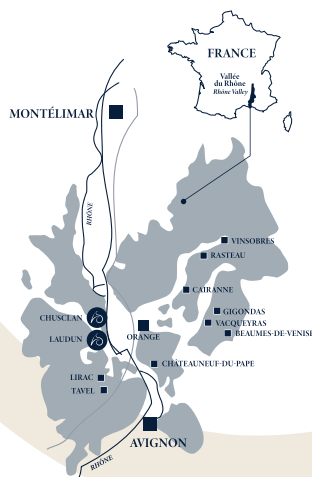
100% classic vinification (destemmed and crushed grapes), fermentation at 25°C and regular supply of oxygen during vinification.



A cuvée with a beautiful ruby colour with raspberry reflections. The nose is very charming with an indulgent aromatic bouquet carried by blackcurrant and red fruit, notably raspberry. The palate is just as remarkable. With a gentle attack, it expresses itself with a roundness marked by notes of licorice and spices. The finish is generous.



This wine can perfectly accompany spicy red meats, such as steak with blue cheese or with pepper. It can also be served with Cantal style cheeses. Serving temperature 15-17°C.



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