

# ÉLÉMENTS

## Sol

### AOC CHUSCLAN CÔTES DU RHÔNE VILLAGES



Grenache Noir mainly  
 Syrah  
 Cinsault



This cuvée comes from the vineyard stretching around the village of Chusclan on the right bank of the Rhône in southeastern France. The selection is carried out on vines cultivated on a rolled pebble («galets roulés») terroir on a hillside near the hill dominated by Château de Gicon. Poor, clay and limestone soil.



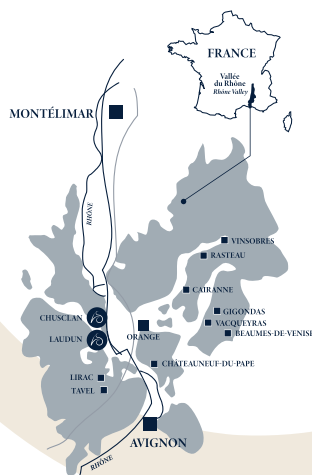
Traditional vinification, destemmed harvest, juice from bleeding, cold settling, one month of alcoholic fermentation at 15-17°C.



A bright, light pink colour wine. On the nose, the wine is aromatic, open and elegant with numerous notes of red fruit and English sweets. Nuances of white flowers enrich sensation. On the palate, the wine is supple and smooth. A fresh balance draws out aromas and makes tasting the wine very pleasant.



Ideally to accompany gravy dishes and cheese.  
 Serving temperature 10-12°C.



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