



ÉLÉMENTS *Sol*

AOC CHUSCLAN CÔTES DU RHÔNE VILLAGES



Grenache Noir,
 Carignan,
 Syrah,
 Mourvèdre.



This cuvée comes from the vineyard that stretches around the village of Chusclan, in the south-east of France on the right bank of the Rhône. The selection is carried out on vines grown on a limestone terroir at the foot of the hillside, near the hill dominated by the Château de Gicon.



100% traditional vinification (crushed and destemmed harvest). 10 to 20 days of vatting.



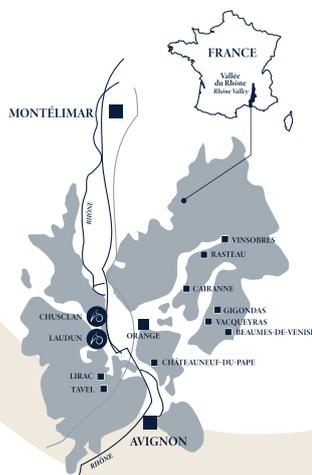
A beautiful deep garnet robe that is bright and engaging. The nose is marked by clean and expressive fruit where aromas of ripe cherries and strawberries mingle with sweet spices. Indulgent liquorice tannins build a tender and suave palate to the wine.



Ideal with a roasted or braised free-range chicken, lamb shoulder with thyme or roasted rabbit in a strainer.
 Serving temperature 15-17°C.



Silver medal Decanter World Wine Awards 2019 (vintage 2018)
 Silver medal International Wine Challenge 2019 (vintage 2018)



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