

TERRAM SOLIS

«IN THE LAND OF SUN»

Terram Solis, Provence, AOP Côtes de Provence, Rosé

AOP Côtes de Provence, Provence, France



Crafted by Bruno Lafon, Terram Solis showcases the South of France's rich diversity, drawing on its varied terroirs and microclimates. Partnering with family-owned vineyards, this range embodies authenticity, balance, and accessibility. Each wine, from crisp whites to robust reds, captures the region's vibrant charm, pairing effortlessly with food and moments of joy.

PRESENTATION

Bruno is a passionate admirer of rosé wines, especially those from Provence—a region celebrated for its extraordinary terroirs that produce delicate, pale-hued masterpieces. For him, the philosophy is clear: when summer calls, a chilled rosé is the ultimate choice.

TERROIR

The grapes for this cuvée are carefully sourced from a vineyard nestled in a Permian basin, renowned for its mineral-rich sedimentary rock layers and fossil deposits that deeply influence the soil and terroir. Located between Cuers and Puget-Ville, the vineyard benefits from the protective Mistral winds, which shield it from humidity-related diseases. The dry climate, paired with clay-limestone gravel soils, imparts a distinctive character to this blend, capturing the authentic spirit of Provence in every sip.

WINEMAKING

The grapes are harvested in the cool hours from dawn to midday, carefully destemmed, and gently crushed under chilled conditions to prevent oxidation. Both the free-run and pressed juices are meticulously transferred to stainless steel tanks, where fermentation takes place at precisely controlled temperatures, ensuring the utmost precision and preserving the wine's purity and character.

VARIETALS

Cinsault 50%, Grenache noir 30%, Syrah 20%

GM: No.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

TASTING

This blend captivates with its lush notes of strawberry, rhubarb, and vibrant citrus, all enveloped in a full and harmonious profile. The ripe red fruit flavors are perfectly balanced by a crisp acidity, ensuring elegance and the promise of graceful aging. Racine Provence showcases exceptional intensity, highlighted by pronounced minerality and a hint of salinity. Rich and juicy, with a well-structured backbone, it reflects outstanding craftsmanship in every sip.

FOOD PAIRINGS

Serve this wine perfectly chilled at 8°C (46°F) to complement a Mediterranean-inspired spread: savor grilled octopus infused with lemon and herbs, a vibrant tomato and burrata salad drizzled with olive oil, or succulent prosciutto-wrapped melon. The wine's bright acidity and refined richness enhance each dish, delivering a delightful harmony of flavors with every bite.



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