

TERRAM SOLIS

«IN THE LAND OF SUN»

Terram Solis, Grenache & Cinsault, Vin de France, Rouge

Vin de France, VSIG, 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

Terram Solis Grenache & Cinsault is a fruity, smooth, and balanced red wine crafted with precision and care. Reflecting the expertise of the Terram Solis team, this cuvée offers a harmonious profile ideal for moments of conviviality and easy enjoyment. Perfectly suited to a variety of occasions, this approachable wine combines authenticity and character, making it a great companion for both casual and refined gatherings.

TERROIR

The grapes are sourced from 15 to 20-year-old vines rooted in clay-limestone soils in the Aude and Hérault regions. These Mediterranean terroirs, bathed in ample sunshine and tempered by cool breezes, foster an ideal environment for slow and even ripening. The diversity of the microclimates and the natural drainage provided by the limestone add layers of complexity to the wine, emphasizing its fruity and structured character.

WINEMAKING

Harvested at perfect maturity, the grapes are completely destemmed, with a small proportion left as whole clusters to preserve their fresh, crunchy fruitiness. The must undergoes a long maceration period at controlled temperatures, accompanied by regular pump-overs to extract vibrant color and structure. Following fermentation, the wine is aged partly in concrete vats and partly in stainless steel tanks for 7 to 9 months, ensuring a balance between fruit intensity and subtle vintage influence.

VARIETALS

Grenache noir 50%, Cinsault 50%

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, 3 to 5 years

TASTING

showcases a deep purple hue with lively reflections. On the nose, it reveals an enticing bouquet of ripe red and black fruits, interlaced with delicate hints of spice, including cinnamon and black pepper. The palate is smooth and elegant, with silky tannins and a well-rounded structure. The finish is long and fruit-driven, leaving a warm and satisfying impression of harmony and richness.

FOOD PAIRINGS

Serve at 16°C/61°F to fully appreciate its flavors. Pairs beautifully with Mediterranean dishes, such as grilled vegetables, ratatouille, or lamb chops with herbs. It also complements classic comfort foods like roasted chicken or creamy pasta dishes. For a more adventurous pairing, try it with a Moroccan lamb tagine or a savory lentil stew.



Nos Vins du Sud

467 Avenue de la Gare, 34480 Magalas
Tel. +33 467 360 171 - contact@nosvinsdusud.com
www.nosvinsdusud.com

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



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