



Terra Volubilis, Organic, Rosé, 2022

Vin de France, VSIG, France

The development of Terra Volubilis wines would not have been possible without the relationships that Bruno was able to establish with several Languedoc growers over the last twenty years or so. Bruno was able to persuade those growers to partake in his project, thereby gaining access to top-quality and organically farmed grapes.

LOCATION

The fruit for this wine was carefully selected from early ripening Grenache Noir and Cinsault vineyard sites that express ripe flavors at lower sugar levels. The fruit is gently handled and fermented at cool temperatures in the winery to ensure the wine has bright aromatics and fresh fruit flavors, without compromising the palate weight, texture and length.

WINEMAKING

The 2022 growing season was very warm and dry, allowing ripe fruit to be harvested at perfect ripeness and with excellent flavors. All grapes were gently crushed, pressed and settled for 48hrs prior to racking clean juice to cool fermentation in stainless steel tanks.

VARIETALS

Cinsault 60%, Grenache noir 40%

12,5 % VOL.

GM: No.

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

SERVING

T° of service: 10°C / 50°F.

AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

TASTING

Deliciously fresh and thirst-quenching and made from organically grown Cinsault & Grenache, this dry, dusty-pink rosé offers crisp apricot and white-peach flavors accented by a hint of tea leaves. Freshly concentrated and balanced in alcohol, it's a zesty summer sip that finishes on a spray of sea salt. Enjoy a glass sat out in the sun, with light salads, pasta and rice dishes, especially with seafood, raw and lightly cooked shellfish and grilled fish and goats' cheeses. Perfect hot weather drinking.

REVIEWS AND AWARDS

"I crafted this wine in a simple fashion with the fruits handled gently and fermented at cool temperatures in the winery to ensure the wine has bright aromatics and fresh fruit flavors, without compromising the palate weight, texture and length."

Bruno Lafon







