



Terram Solis

In the land of sun

BRUNOLAFON
wine selection

Terram Solis, Grenache & Cinsault, Rouge, 2022

Vin de France, VSIG, France

The South of France is notable among French wine regions for its consistently fine growing conditions, layered with incredibly varied assortment of terroirs and microclimates, bathed in the shining sun and conjuring up the name of this range of gorgeous wines from the land of sun - in terra solis, offering generous, easy drinking, food-friendly wines speaking eloquently of their birthplace, the beautiful south.

PRESENTATION

This one is a sure bet from the Terram Solis range: it's a fruit-forward, round, complex and elegant wine sourced from different terroirs - the flatlands, the river plains (for richness and structure) and the coastal regions for opulence and altitude fields for freshness. It's not a single-estate wine but a surprising bargain because it retains a sense of freshness not often found in the Languedoc.

TERROIR

Mixing terroirs and sources for the fruit, Terram Solis uses grapes from vineyards planted on slopes for complexity and richness, from clayey soils for complexity and spice and altitude fields for freshness.

WINEMAKING

Picked from a mix of different altitude-lying and north facing vineyards, cold maceration prior to fermentation and gentle winemaking process; aging in concrete vessels (4 to 6 weeks) for maturation before bottling. Partially destemmed, both grape varieties are fermented together.

VARIETALS

Grenache noir 60%, Cinsault 40%

AGEING POTENTIAL

Enjoy all year long, 3 to 5 years

TASTING

This unusual red blend is a great expression of what grapes can do with their blending buddies. Red cherry and plum mingle with garrigue herbs and a touch of bright and exciting spice-driven notes on the nose. Soft tannins and vibrant acidity lay out the approachable structure, with a lingering finish accented by sweet spice and fresh cinnamon.

FOOD PAIRINGS

You can drink it very comfortably with a range of Italian dishes, especially tomato-based ones and it responds very well to the 'umami' (i.e. deeply savory) tastes you get in foods such as roast chicken, mushrooms and parmesan. Baked pasta dishes such as lasagna and similar veggie bakes, and chicken, pork or rabbit casseroles with a fruity element such as apricots or prunes, also make the trick perfect!



Bruno Lafon Selection

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