

TERRAM SOLIS

«IN THE LAND OF SUN»

Terram Solis, Chardonnay, Vin de France, Blanc

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

Bruno and Chardonnay: the perfect Burgundy duo you never knew you needed. Hailing from the same prestigious neighborhood, their bond is undeniable. Bruno's high-altitude vineyards provide Chardonnay with the ideal setting to flourish—cool and refined, allowing its vibrant aromas and crisp structure to shine. Together, they craft wines as harmonious and elegant as a timeless symphony.

TERROIR

Inspired by the timeless heritage of ancient vineyards, Bruno cultivates enduring and fruitful partnerships with premier producers. This vision comes to life in a charming Chardonnay, sourced from high-altitude vineyards across the Languedoc. These vineyards stretch from the scenic hills of Limoux in the west to historic Carcassonne in the east, the foothills of the Massif Central in the north, and the sunlit Mediterranean coast in the south.

WINEMAKING

Harvested during the cool night hours, the grapes undergo careful selection and gentle pressing, followed by cold clarification of the must. Fermentation occurs at controlled temperatures of 16°-17°C in stainless steel tanks, ensuring precision and freshness, with full malolactic fermentation to enhance complexity. Lightly filtered before bottling, the wine receives minimal oak influence, with only 5% aged in seasoned barrels.

VARIETAL

Chardonnay 100%

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

The nose enchants with a harmonious blend of stone fruits, delicate white blossoms, and subtle oak hints, reflecting malolactic fermentation beautifully offset by vibrant acidity. Gingery and herbal spices add complexity. On the palate, a lively freshness unfolds with notes of nectarines, peaches, and zesty citrus. A bright acid backbone leads to a long, elegant finish, underscored by a flinty minerality and a silky texture.

FOOD PAIRINGS

Serve at 12°C / 54°F alongside creamy lemon-butter shrimp, roasted chicken with fresh herbs, or a vibrant peach and burrata salad drizzled with honey. Elevate the experience with grilled scallops kissed with citrus zest or a goat cheese tart topped with caramelized onions and thyme for a dazzling culinary match.



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

