

TERRAM SOLIS

«IN THE LAND OF SUN»

Terram Solis, Cabernet Sauvignon, 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 delivers a Cabernet Sauvignon that is rich, spicy, and intriguingly complex. This wine exemplifies the classic traits of the varietal while drawing distinct, captivating nuances from the diverse terroirs it originates from. Crafted with precision and passion, it offers a wine full of character and depth, reflecting Bruno's commitment to creating expressive, terroir-driven wines.

TERROIR

The grapes are sourced from four carefully selected terroirs: the Narbonne hinterland, which contributes richness and opulence; the plains of the Aude, adding length and structure; the slopes near Béziers, offering velvety tannins and complexity; and the western Aude region, influenced by oceanic breezes, bringing a touch of freshness.

WINEMAKING

This wine is crafted using traditional winemaking techniques, including temperature-controlled fermentation to preserve the purity of the fruit. Extended maceration on the skins enhances depth and complexity, while maturation in concrete vessels refines its character. Importantly, the wine undergoes no oak aging, allowing the true essence of the Cabernet Sauvignon grapes to shine through, unadulterated by external influences.

VARIETAL

Cabernet sauvignon 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 captivating bouquet opens with enticing aromas of black plum and marzipan. On the palate, this wine strikes a balance between vibrancy and indulgence, offering a velvety texture, bold tannins, and well-integrated acidity. Layers of tart blackberry, cassis, and licorice unfold seamlessly, while a fruit-forward core of dark fruits is elegantly highlighted by delicate notes of rosemary, violets, and thyme, culminating in a refined, lingering finish.

FOOD PAIRINGS

Serve at 16°C (61°F) and enjoy this wine with braised short ribs glazed in a rosemary and red wine reduction, or a wild mushroom risotto with fresh thyme. The bold flavors complement a roasted rack of lamb, while its velvety texture pairs beautifully with grilled sausages or charred eggplant drizzled in olive oil and herbs.



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