

TERRAM SOLIS

«IN THE LAND OF SUN»

Terram Solis, Rhône, AOP Côtes du Rhône, Rouge

AOP Côtes du Rhône, Vallée du Rhône, 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

This wine epitomizes charisma and purity, offering a dark, intense Côtes du Rhône that seamlessly balances finesse and harmony. Crafted from the diverse and complementary terroirs along the Rhône River, it showcases a standout Grenache brimming with flavor and personality. Though not tied to a single estate, it stands out as a consistent gem, delivering a refreshing vibrancy that's a rare treasure in the sun-soaked Southern Rhône Valley.

TERROIR

This wine unlocks the magic of terroir, orchestrating a symphony of contrasts. It seamlessly unites the rugged granite slopes of the northern mountains (right bank of the Rhône) with the rolling, stony landscapes of the south (left bank). Sourced from the finest vineyards, it stands as a tribute to authenticity and diversity, skillfully weaving the unique traits of each region into a harmonious tapestry of exquisite flavors.

WINEMAKING

Experience the essence of time-honored winemaking through traditional methods: fermentation occurs in robust concrete tanks, carefully maintained at low temperatures below 20°C (68°F) to preserve the wine's purity and vibrancy. Following fermentation, the wine undergoes an extended maceration period of 2 to 4 weeks, allowing it to develop remarkable depth and complexity.

VARIETALS

Grenache noir 70%, Cinsault 10%, Mourvèdre 10%, Syrah 10%

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

Gracefully fruity and undeniably elegant, this luxurious red blend bursts with an abundance of ripe cherries and berries, enhanced by a lively touch of black pepper and nuanced with earthy and spicy undertones. On the palate, it offers a decadently rich, full-bodied experience, beautifully balanced by vibrant acidity and firm, satisfying tannins for a truly harmonious finish.

FOOD PAIRINGS

Serve at 16°C / 61°F to complement its rich profile. This wine shines alongside roasted duck with cherry glaze, herb-crusted lamb, or wild mushroom risotto. Its bold character also pairs beautifully with aged cheddar or a savory truffle pizza. For a decadent treat, try it with dark chocolate and black pepper truffles.



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

