

TERRAM SOLIS

«IN THE LAND OF SUN»

Terram Solis, Grenache & Cinsault, Vin de France, Rosé

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

This subtle and balanced wine, crafted from a harmonious blend of Grenache and Cinsault, is a testament to elegance and indulgence. With delicate floral and fruity aromas, it balances freshness and roundness, featuring a pale pink hue and delightful notes of raspberry and grenadine, making it an ideal choice for any occasion.

TERROIR

The grapes are sourced from a mosaic of terroirs that lend their unique qualities to the wine. From the Mediterranean-influenced mid-slopes of the Hérault, producing rich and warm expressions, to the sandy, saline soils near Thau, which contribute a fresh and coastal character. Additionally, the clay-limestone soils of the Narbonne hinterland, paired with a dry, sunny climate, provide opulence and depth. This combination of diverse landscapes creates a rosé with complexity, balance, and an unmistakable sense of place.

WINEMAKING

The grapes are gently pressed immediately after harvest. The must undergoes clarification through flotation, yielding a pristine juice that is vinified similarly to a white wine, with fermentation carried out at low temperatures (15°C). Malolactic fermentation is deliberately avoided, preserving the wine's crisp freshness and vivacity.

VARIETALS

Grenache noir 50%, Cinsault 50%

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products. No..

AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

TASTING

Delicately refreshing and utterly invigorating, this wine presents an ultra-pale hue with a subtle salmon blush. The nose enchants with a pristine bouquet of zesty citrus and crisp white pear, gracefully accented by a lingering floral touch of jasmine. On the palate, it unfolds with a silky, layered complexity, offering luscious ripe nectarine flavors intertwined with soft, indulgent hints of freshly baked brioche.

FOOD PAIRINGS

Serve well-chilled at 8°C/46°F. Perfect as an aperitif and pairs beautifully with summer salads, grilled vegetables, pizzas, or barbecued meats. It also complements Asian cuisine splendidly. For a unique twist, try it with shrimp skewers marinated in coconut milk and ginger or melon served with Serrano ham.



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