

TERRAM SOLIS

«IN THE LAND OF SUN»

Terram Solis, Pinot Noir, 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 Pinot Noir is an elegant and enticing red wine, crafted entirely from Pinot Noir grapes. This bottling reflects Lafon's dedication to showcasing the finest expressions of each varietal, offering a harmonious balance of tension and roundness. With vibrant aromas of red and black berries complemented by a delicate touch of oak, it embodies the authentic essence of its varietal.

TERROIR

Much like ancient vineyards, Bruno draws inspiration from enduring partnerships with local producers. This is exemplified by the grapes sourced from the high-altitude vineyards of Limoux, near the picturesque walled city of Carcassonne. The elevated altitudes create ideal temperate conditions, essential for the wine's aromatic complexity and vibrant color. Nestled between the Pyrenees to the south and the Black Mountains to the north, these vineyards benefit from a unique climatic position, where the Mediterranean warmth is moderated by Atlantic breezes.

WINEMAKING

Harvested from elevated, north-facing vineyards, the grapes undergo a cold maceration phase prior to fermentation, ensuring the preservation of fresh fruit flavors. This gentle process is followed by aging in a combination of concrete vessels and partially in oak (5%) to achieve optimal maturation before bottling. This balanced approach highlights the pure essence of Pinot Noir while adding subtle structure and complexity.

VARIETAL

Pinot Noir 100%

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

AGEING POTENTIAL

Enjoy all year long, 3 to 5 years

TASTING

Boasts a luminous ruby red color with bright reflections. On the nose, it opens with enticing aromas of ripe red berries, such as raspberry and cherry, interwoven with subtle floral notes. The palate delivers a silky texture with flavors of black plum, strawberry, and a delicate touch of spice. The fine, integrated tannins and a refreshing minerality lead to a long, harmonious finish with a perfect balance of fruit and elegance.

FOOD PAIRINGS

Serve at 17°C/62°F. Pairs beautifully with charcuterie, creamy poultry dishes, and light cheeses. For a classic match, enjoy it with beef bourguignon, osso-buco, or a savory mushroom risotto. It also complements roasted duck with cherry sauce or a peach tart for a delightful combination of sweet and savory.



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