



Terram Solis

In the land of sun

BRUNOLAFON
wine selection

Terram Solis, Côtes-de-Provence, Rosé, 2022

AOP Côtes de Provence, Provence, France

The South of France is notable among French wine regions for its consistently fine growing conditions, layered with incredibly varied assortment of terroirs and microclimates, bathed in the shining sun and conjuring up the name of this range of gorgeous wines from the land of sun - in terra solis, offering generous, easy drinking, food-friendly wines speaking eloquently of their birthplace, the beautiful south.

PRESENTATION

When stocking up on summer wine, ice-cold rosé is a natural choice. What could be better after a long, hot day and a sweaty commute? Bringing sunshine from the first sip, it's versatile with different foods, and bridges the gap between white and red so perfectly. The great thing about good, dry rosé is its savory, often minerally edge, paired with refreshingly crisp acidity.

WINEMAKING

Harvested at sunrise. Destemmed and gently crushed at cold temperature to avoid oxidation. Both the free run and pressed juices are transferred to stainless vessels where fermentation is started and held at strictly controlled temperatures in state-of-the-art gravity-fed cellar.

13 % VOL.

Contains sulphites. No..

SERVING

T° of service: 10°C / 50°F.

AGEING POTENTIAL

Enjoy all year long

TASTING

This is a rich, impressive blend, packed with ripe strawberry fruits, rhubarb and citrus notes as well as a full and rounded character. The red fruits are balanced by a crisp edge that will allow it to age for several months. Terram Solis has great intensity as well as strong minerality and saltiness. It's rich, juicy and structured.

FOOD PAIRINGS

Seasons may change but what's in your glass doesn't have to. Rosé (especially this beauty) is the perfect wine to pair with your favorite dishes because it's dry, light, and vibrant like no other wine. Terram Solis pairs magically with roasted chicken, turkey with cranberry sauce, pad thai and spicy crudo, raw and lightly cooked shellfish, white-rinded cheeses such as Brie so long as you don't let them get too ripe and runny...



Bruno Lafon Selection

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

