

TERRAM SOLIS

«IN THE LAND OF SUN»

Terram Solis, Sauvignon Blanc, Vin de France, Blanc

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 Sauvignon Blanc is a dry, aromatic wine with a refreshingly crisp finish. Crafted from five carefully selected terroirs, it embodies the purity and intense aromatics that define the Sauvignon Blanc grape. This wine captivates with its freshness and minerality, showcasing the remarkable diversity of Languedoc's terroirs.

TERROIR

This Sauvignon Blanc draws its freshness and minerality from five distinct terroirs: the Bassin de Thau, Étang de Marseillette, the high valley of the Aude near Limoux, the western Aude region, and the slopes north of Béziers. These areas benefit from significant temperature variations between warm days and cool nights, enhancing citrus aromatics while adding richness and complexity to the wine.

WINEMAKING

The grapes are harvested early in the morning or late at night to preserve their freshness. Following a quick pressing, alcoholic fermentation takes place in stainless steel tanks at controlled temperatures of 18-20°C, minimizing oxygen exposure. The wine is then aged on fine lees at low temperatures under a carbon dioxide atmosphere for several months. Malolactic fermentation is avoided to retain the wine's vibrant acidity, and bottling is carried out swiftly.

VARIETAL

Sauvignon blanc 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

Displays a bright, pale hue. The nose is intense, revealing exotic fruit aromas such as passion fruit and wild strawberry, complemented by citrus notes of pink grapefruit and lemon. Subtle hints of green tomato and floral honeysuckle blend seamlessly with a flinty mineral touch. On the palate, it offers a pronounced freshness and minerality, supported by lively acidity and a refreshing, slightly bitter finish.

FOOD PAIRINGS

Serve well-chilled at 8°C/46°F. This Sauvignon Blanc is a perfect aperitif and pairs beautifully with light dishes such as fresh oysters, white fish ceviche, goat cheese salads, or sushi. It also shines alongside grilled asparagus or avocado tartare with a citrus twist.



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

