



# Terram Solis

In the land of sun

**BRUNOLAFON**  
wine selection

## Terram Solis, Côtes-du-Rhône, Rouge

AOP Côtes du Rhône, Vallée du Rhône, 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

Charismatic and pure, Terram Solis CdR offers up a dark and concentrated CdR with unique finesse and balance. The complementarity of terroirs from both banks of the Rhône River evokes an exemplary expression of Grenache, richly flavored and generous. It's not a single-estate wine but a perennial bargain because it retains a sense of freshness not often found in the Southern Rhône Valley.

### WINEMAKING

Traditional vinification in concrete tanks, using low temperature fermentation (under 20°C / 68°F). Partially destemmed. Long after fermentation maceration in tanks for 2 to 4 weeks. Gently fined and filtered before bottling.

### VARIETALS

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

### 14,5 % VOL.

Contains sulphites. No..

### SERVING

T° of service: 16°C / 61°F.

### AGEING POTENTIAL

Enjoy all year long, 3 to 5 years

### TASTING

Subtle, fruity yet elegant, this richly concentrated red blend offers luscious loads of plummy, ripe cherry and berry flavors offset by an invigorating edge of black pepper nuanced by hints of earth and spice. The palate is rich and fleshy but anchored by taut acidity and ripe, mouth-filling tannins. Although it drinks well now it should improve and hold further.

### FOOD PAIRINGS

Grenache & Syrah (along with other GSMs) is a quintessential red blend calling for red fleshed foods - from beef and lamb to tuna, goose and game, or else fatter cuts of pork. It is amazing with barbecue as a lot of people pick up cedar and wood smoke aromas in the wine that flatter any steak you toss on the barbecue.



### Bruno Lafon Selection

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