

# SOLENSIS

Vin de France

Creations



## Presentation

Solensis represents the influence of the solar system and the lunar calendar on the vine cycle.

The Sun, source of heat, favors growth and maturity.

The Moon, connected to the liquids makes the sap rise.

Planets interact with nature and shape each vintage.



## Vinification & Maturing

The grapes are harvested at perfect maturity, in order to express the optimal potential of the variety. This allows for a ripe fruit character and very silky tannins. A meticulous sorting of the harvest is carried out at the time of picking and at the reception of the grapes. The grapes are destemmed and crushed before being vatted. Maceration lasts between 10 and 15 days before pressing. Temperatures are controlled and precisely monitored in order to promote the expression of the varietal aromas of Merlot and to extract a dense and silky tannic structure from the Cabernet Sauvignon.

After blending, the wines are then aged for 12 months.



## Tasting notes

The color is dark ruby and dense. The powerful nose develops aromas of roasting, cherry and wild strawberry, accompanied by intense notes of spices, prune, leather and truffle. The mouth is rich and generous, with notes of vanilla, eucalyptus and mint. Round and elegant, structured and powerful, the finish lingers on the palate with elegant and melted tannins.



## Grape varieties

Cabernet Sauvignon, Syrah, Merlot



Narbonne

Serve at 16°C with a rack of lamb, game or cheese.



GÉRARD BERTRAND