

Solis Lumen

SUD DE FRANCE

Solis Lumen, Orange organic



*My family has made wine in the Languedoc for nine generations.
The Mediterranean Sea, the wind and the sun are fundamental elements of our
region.*

*They shape our wines and participate in our South of France art de vivre.
Our orange wine exudes the citrus, sun and spices of the Southern French
countryside*

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ORIGIN: Vin de France

GRAPES: 90% Muscat petits grains,
10% grenache gris

SOIL: Calcareous-clay

VINIFICATION: Grapes are destemmed prior to maceration in concrete tanks. Traditional vinification at 18-24°C (65-75°F) with some light pump overs to obtain an orange color without bitterness.

After 7 days of maceration, we gently press the grapes.

The free run and press juices are separated and fined individually. Once both are clarified, they are blended and aged in tanks for 6 months before bottling.

DEGUSTATION: amber color, citrus aromas on the nose. Beautiful freshness, silky tannins, complex and fragrant.

TASTING: Its rich aromas and tannins will perfectly complement your aperitifs with friends, Asian cuisine and cheese platters.

OUR COMMITMENTS: we have a global approach:

- virtuous agriculture
- biodiversity preservation
- reduction in our CO₂ emissions

