

Solis Lumen

SUD DE FRANCE

Solis Lumen, Rosé 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.

Olivier Coste – vigneron

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ORIGIN: IGP Pays d'Oc

GRAPES: 80% Grenache, 20% Cinsault

SOIL: Villafranchian pebbles

WINEMAKING: Grapes are harvested at night to preserve freshness. They are destemmed before a direct pressing. Fermentation temperature is maintained low (15-18°C) to enhance fruitiness. Wine is aged in stainless steel tanks.

TASTING: Solis Lumen organic rosé is light and fresh with notes of small red berries and citrus.

SERVICE: The best way to savor our wines: invite friends over, open a bottle and enjoy the moment ;)

OUR COMMITMENTS: we have a global approach:

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



Wine & Spirits
Best buy

WINE ENTHUSIAST
90

