DOMAINE MONTROSE

Solis Lumen

fresh • wild strawberry • soft

Solis Lumen

Olivier Coste has a very deep and ancestral connection to the Languedoc. Himself and the 8 generations before him have lived on this land and are historical pioneers in making rosé in this region.

The mission of Solis Lumen is to produce a certified organic, carbon neutral, fresh, lively and food friendly rosé. This is a mission of a conscious wine to preserve the planet and present an authentic expression of their region.

“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 virve.” Olivier Coste

ESTATE

Location/Appellation	IGP Pay d’Oc / Languedoc
Founded	2020
Farming	Certified Organic & Carbon Neurtral
Size	

WINE

Variety/Blend	80% Grenache, 20% Cinsault
Soil	Villafranchian pebbles, Calcareous-clay gravel
Vines	various ages
Production	

TERROIR, FARMING, & WINEMAKING

This negociant project is sourced out throughout Pay d’Oc region. Working with the large diversity of soils and elevations in the Pay d’Oc, alongside a rigorous selection of the region’s best terroirs, helps the resulting wine display itself as an illustration of the Mediterranean. A climate of hot dry summers and continental winds shapes this place. They harvest fruit at night when its cool, this preserves acidity and captures freshness.

The varieties and different terroirs are vinified separately. Destemmed and either a direct pressed or with a brief skin contact. The fermentations are temperature controlled between 59-64°F. The different wines are blended after fermentation then aged in stainless steel vats.

Resources

http://domaine-montrose.com/en/other-wines/solis-lumin-en/