

GRAND VIN DE BORDEAUX

*Solificantus*  
MÉLODIE DU SOL

GRAND VIN DE BORDEAUX  
ENTRE-DEUX-MERS  
2019

2019

ENTRE-DEUX-MERS

APPELLATION D'ORIGINE CONTRÔLÉE

# *Solicantus*

M É L O D I E   D U   S O L

2019

From the picturesque region of the Entre-Deux-Mers, we bring to you Solicantus white. 'Soli' meaning soil & 'Cantus' meaning melody in latin. True to its word, the wine has the richness and abundance of a beautiful terroir that delivers in your glass, the most aromatic and fruit forward white wines of Bordeaux.

The wine is a blend of Sémillon, Sauvignon Blanc, Sauvignon Gris and Muscadelle that come together harmoniously. Unoaked, our wines are preserved with freshness and vitality. Try a sniff and we will walk you through a garden full of flowers, citrus and orchard fruits. On the palate the wine is crisp with beautiful acidity and minerality. It is light, easy drinking and deliciously fruity.

Grown on clay and limestone soils, our Sémillon vines are 40 years old, Sauvignon blanc, Sauvignon Gris and Muscadelle are 18 years old. The vines were harvested early September and vinified in steel tanks.

Solicantus blanc can be appreciated alone as an aperitif or can be combined with most foods.

# Solicantus

M É L O D I E   D U   S O L

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## TASTING NOTES

Colour: Pale gold

**Nose :** The wine walks you through a garden full of floral finesse, orchard fruits and citrus fruits. It tails off with a flirtatious whiff of melon, lychee and pineapple.

**Palate :** On the palate the wine is a poetry of peaches, apricots, pears, orange blossoms, honeysuckle, nectarine, green apples and citrus flavours that come together with a zingy acidity and steely minerality. Its time on lees renders the wine its buttery texture and its brioche characteristics come through harmoniously.

## FOOD PAIRING SUGGESTIONS

Solicantus white can be paired with most foods. But these are some of our favourites; a zesty Thai mango salad, Yellow coconut curry, Vegetable satay, Butternut squash & Porcini Mushroom Risotto, Zucchini & Lemon Spaghetti, Vegetarian Pho, Sweet Potato & Quinoa Fritters with Avocado Lime Sauce, Grilled veggies in spices. Pan fried asparagus with cheese & garlic sauce.

## SERVING TEMPERATURE

Best served between 8 - 10° C



TECHNICAL SHEET

*Solicanthus*

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BLEND : Sémillon 60 %, Sauvignon Blanc 25 %, Sauvignon Gris 13 %, Muscadelle 2 %

AOC : Entre-Deux-Mers

TOPOGRAPHY : The vineyards are situated in the region of Entre-Deux-Mers over 15 hectares and have an average altitude of 80 meters.

SOIL : Clay & Limestone

DENSITY OF THE VINES: 5000 per hectare

YEILD : 50 - 55 hl/hectare

TYPE DE VIGNOBLE : Sustainable

HARVEST TIME : Beginning of September

VINIFICATION : For three weeks minimum. 4 to 5 months on lees with stirring every two days.

MACERATION : Pelliculaire

AGEING : In stainless steel tanks. Entre Deux Mers is a wine that keeps its freshness and fruit. The wine is easy to drink.

ANALYTICAL DATA : Alcohol 12,5 % vol, Acidity 3,60 g/l, PH 3.35

VEGAN : No animal products were used in the making of this wine.

CELLARING : This wine keeps for more than five years.