



# LE SOULA

## White 2009

*Vin du Fenouillèdes*  
*Terroir d'altitude*



2009

# LE SOULA

*Vin de Pays des Côtes Catalanes*

MIS EN BOUTEILLE À LA PROPRIÉTÉ  
DOMAINE LE SOULA  
PRUGNANES - 66220  
GÉRARD GAUBY ET GÉRALD STANDLEY

Vin de Pays des Côtes Catalanes – Fenouillèdes region  
Villages of Saint Martin de Fenouillet, Saint Arnac, Feilluns, Le Vivier

*Appellation*

Soil of decomposed granites, between 320 m and 535 m high

*Terroirs*

54 % Sauvignon (18 year old vineyards on average)  
27 % Macabeu (31 year old vineyards on average)  
10 % Grenache blanc (19 year old vineyard)  
6 % Chardonnay (18 year old vineyard)  
3 % Malvoisie du Roussillon, Grenache gris, Vermentino, Marsanne, Roussane

*Varieties*

Yield 20 hl/ha

*Figures*

Production 12 849 bottles, 86 magnums, 4 three-liter, 1 five-liter  
Alcohol 14% ; Total acidity 3,28 g<sub>H<sub>2</sub>SO<sub>4</sub></sub>/l ; pH 3,37

Traditionnal viticulture, with ploughing in a limited number  
Bush vines (gobelet) and single spur pruning (guyot)  
Use of sulfer, cupper, 15 plants, essential oils and talc  
Hand harvested from 28<sup>th</sup> August to 28<sup>th</sup> September

*Viticulture*

Traditionnal vinification  
Whole bunch pressing, cold settling  
Natural yeasts

*Vinification*

Raised for 18 months on fine lees with a few lees stirring  
39 % in new oak 500 liter demi-muids  
10 % in one-wine 500 liter demi-muids  
47 % in older 500 liter demi-muids  
4 % in tank

*Ageing*

No fining  
Light filtration before bottling

*Bottling*



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