



# LE SOULA

## White 2010

*Vin du Fenouillèdes*  
*Terroir d'altitude*



2010

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*Vin de Pays des Côtes Catalanes*

MIS EN BOUTEILLE AU DOMAINE  
GÉRARD GAUBY ET GÉRALD STANDLEY  
TERROIR D'ALTITUDE - VIN DU FENOUILLEDES

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*

59 % Macabeu	(32 year old vineyards on average)
18 % Sauvignon	(20 year old vineyards on average)
13 % Grenache blanc	(21 year old vineyard)
6 % Chardonnay	(19 year old vineyard)
3 % Malvoisie du Roussillon	(27 year old vineyard)
1 % Vermentino	(17 year old vineyard)

*Varieties*

Yield 21 hl/ha

*Figures*

Production 10 866 bottles, 102 magnums, 3 jeroboams

Alcohol 13.5% ; Total acidity 3,4 g<sub>H<sub>2</sub>SO<sub>4</sub></sub>/l ; pH 3,4

Traditionnal viticulture, with ploughing in a limited number

*Viticulture*

Bush vines (gobelet) and single spur pruning (guyot)

Use of sulfer, cupper, 15 plants, essential oils, clay and talc

Hand harvested from 14<sup>th</sup> September to 21<sup>st</sup> October

Traditionnal vinification

*Vinification*

Whole bunch pressing, cold settling

Natural yeasts with organic yeast food

Raised for 21 months

*Ageing*

72 % in tank

7 % in new oak 500-liter barrels

9 % in one-year 500-liter barrels

12 % in older 500-liter barrels

No fining

*Bottling*

Light filtration before bottling



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