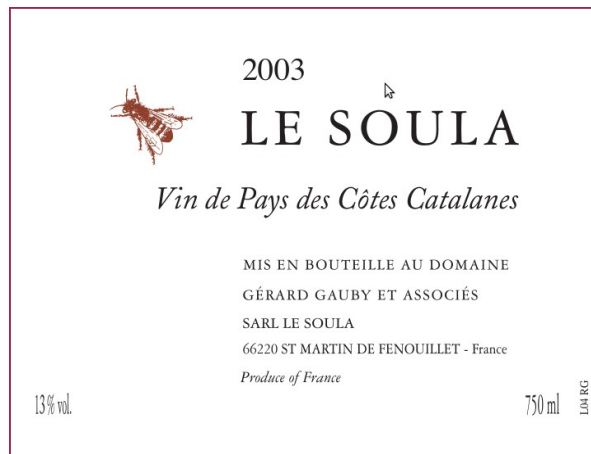




# LE SOULA

## Red 2003

*Vin du Fenouillèdes*  
*Terroir d'altitude*



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

*Appellation*

Soils of decomposed granite and schiste  
between 350 m and 550 m high

*Terroirs*

50% Grenache Noir  
50% Cabernet Sauvignon

*Varieties*

Yield 15 hl/ha  
Production 12 500 bottles  
Alcohol 14% ; Total acidity 4,11 g<sub>H<sub>2</sub>SO<sub>4</sub></sub>/l ; pH 3,47

*Figures*

Traditionnal viticulture, with ploughing  
Bush vines (gobelet) and single spur pruning (guyot)  
Without the use of pesticide nor chemical fertiliser  
Hand harvested in crate with a manual sorting in the winery

*Viticulture*

Traditionnal vinification, with destalking  
Natural yeasts  
Maceration on skins for 2 weeks to 2 months

*Vinification*

Raised for 21 months  
2/3 in wooden vats  
1/3 in 500-liter demi-muids

*Ageing*

No fining  
Light filtration before bottling

*Bottling*



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