



LE SOULA

Red 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 St Martin de Fenouillet, St Arnac, Feilluns, Le Vivier, Lesquerde

Appellation

Soil of decomposed granites (84%) and schistes (16%)
between 350 m and 600 m high

Terroirs

71 % Carignan (65 years old vineyards on average)
25 % Syrah (16 years old vineyards on average)
4 % Grenache Noir (31 years old vineyards on average)

Varieties

Yield 13 hl/ha
Production 13 999 bottles – 102 magnums – 5 jéroboams
Alcohol 13% ; Total acidity 3,5 g_{H₂SO₄}/l ; pH 3,6

Figures

Traditionnal viticulture, with ploughing in a limited number
Bush vines (gobelet) and single spur pruning (guyot)
Use of sulfer, cupper, 15 plants, essential oils, clay and talc
Hand harvested from 20th September to 22nd October

Viticulture

Whole bunch maceration from 8 days up to 17 days
Natural yeasts with organic yeast food

Vinification

Raised for 20 months
29 % in tank
10 % in new 500-liter demi-muids
6 % in one-year 500-liter demi-muids
55 % in older 500-liter demi-muids

Ageing

No fining
Light filtration before bottling

Bottling



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