



LE SOULA

Red 2011

Vin du Fenouillèdes
Terroir d'altitude



2011

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Terroir d'altitude - Vin du Fenouillèdes

MIS EN BOUTEILLE AU DOMAINE
GÉRALD STANDLEY ET GÉRARD GAUBY
CÔTES CATALANES INDICATION GÉOGRAPHIQUE PROTÉGÉE

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

Appellation

Soil of decomposed granites (82%) and schistes (18%)
between 350 m and 600 m high

Terroirs

60 % Carignan (79 years old vineyards on average)
35 % Syrah (20 years old vineyards on average)
5 % Grenache Noir (34 years old vineyards on average)

Varieties

Yield 20 hl/ha
Production 15 339 bottles – 102 magnums – 4 jéroboams
Alcohol 12.5° ; Total acidity 3.7 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 9th September to 10th October

Viticulture

Whole bunch maceration from 6 days up to 30 days
Natural yeasts with organic yeast food

Vinification

Raised for 22 months
40 % in tank
40 % in 500-liter demi-muids (75 % one year old ; 25 % older)
20 % in wooden vats

Ageing

No fining
Clarifying filtration before bottling (5 µ)

Bottling



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