



# Trigone White 2010

by LE SOULA

*Vin du Fenouillèdes  
Terroir d'altitude*



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

*Appellation*

Soils of decomposed granites  
between 350 m and 550 m high

*Terroirs*

70 % Macabeu	(31 year old vineyards)
16 % Grenache blanc et gris	(34 year old vineyards)
6 % Malvoisie, Chardonnay	(26 year old vineyards)
8 % Vermentino, Sauvignon, Marsanne, Roussane	(18 year old vineyards)

*Varieties*

Yield : 21 hl/ha  
Production : 3 456 bottles  
Alcohol : 13.5 %

*Figures*

Traditionnal viticulture with a minimum of ploughing  
Single spur pruning (guyot) and bush vines (gobelet)  
Use of sulfer, cupper, 15 plants, essential oils, clay and talc  
Hand harvested from 7<sup>th</sup> September to 21<sup>st</sup> October

*Viticulture*

Traditionnal vinification  
Whole bunch pressing, cold settling  
Natural yeasts with organic yeast food

*Vinification*

Raised for 20 months  
70 % in tank  
30 % in 500-liter demi-muids

*Ageing*

No fining  
Filtration before bottling (1 µ)  
Trescase agglomerated cork, non washed with hydrogen peroxyde

*Bottling*



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