



Trigone White L11

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

78 %	Macabeu	(39 year old vineyards)	<i>Varieties</i>
11 %	Malvoisie du Roussillon	(27 year old vineyard)	
4 %	Grenache blanc	(21 year old vineyard)	
3 %	Grenache gris	(54 year old vineyard)	
4 %	Vermentino, Chardonnay, Sauvignon, Marsanne, Roussane	(20 year old vineyards)	

Yield : 20 hl/ha
Production : 6 960 bottles
Alcohol : 12.5 %

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

Viticulture

Traditionnal vinification
Whole bunch pressing
Natural yeasts with organic yeast food

Vinification

Blend of different vintages : 2011 : 45 %, 2012 : 40 %, 2010 : 9 %, 2009 : 6 %
55 % in tank
8 % in one-year 500-liter demi-muids
37 % in older 500-liter demi-muids

Ageing

Clarifying filtration before bottling (7 µ)
Trescase agglomerated cork

Bottling



LE SOULA
66220 Prugnanes
info@le-soula.com
Tel : +33 4 68 35 69 31

