



Trigone

White n°13



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

Appellation

Soils of decomposed granites between 400 m and 550 m high

Terroirs

75 % Macabeu (31 year old vineyards)
15 % Vermentino (20 year old vineyard)
5 % Sauvignon (22 year old vineyard)
5 % Grenache blanc & gris, (35 year old vineyard)
Malvoisie du Roussillon, Chardonnay,
Marsanne, Roussane

Varieties

Yield : 22 hl/ha
Production : 11 307 bottles – 120 magnums
Alcohol : 13 %

Figures

Traditionnal and biodynamic viticulture with a minimum of ploughing
Single spur pruning (guyot) and bush vines (gobelet)
Use of sulfer, cupper, biodynamic preparations, 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 : 2013 (45 %) 2012 (30 %) 2011(24 %) 2009 (1 %)
65 % in tank
30 % in old 500-liter demi-muids
5 % in foudre

Ageing

Clarifying filtration before bottling (5 µ)
Trescase agglomerated cork

Bottling



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



www.le-soula.com