



Trigone

White n°14



Altitude Terroir – Fenouillèdes region – Vin de France
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

60 % Macabeu (55 year old vineyards)
20 % Vermentino (25 year old vineyard)
15 % Marsanne, Roussanne (12 year old vineyard)
5 % Sauvignon, Grenache blanc & gris, (35 year old vineyard)
Malvoisie du Roussillon, Chardonnay,
Marsanne, Roussane

Varieties

Yield : 22 hl/ha

Figures

Production : 8 688 bottles – 114 magnums

Alcohol : 13.5 % ; pH : 3.4 ; Total acidity : 3.2 g_{H₂SO₄}/l

Traditionnal and biodynamic viticulture with a minimum of ploughing

Viticulture

Single spur pruning (guyot) and bush vines (gobelet)

Use of sulfer, cupper, biodynamic preparations, 15 plants, essential oils, clay and talc

Hand harvested

Traditionnal vinification

Vinification

Whole bunch pressing

Natural yeasts with organic yeast food

Blend of different vintages : 2014 (25%) 2013 (60 %) 2011(15 %)

Ageing

67 % in tank

33 % in old 500-liter demi-muids

Clarifying filtration before bottling (5 µ)

Bottling

Trescase agglomerated cork



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