



Trigone

Red 2011

by LE SOULA

Vin du Fenouillèdes
Terroir d'altitude



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

Appellation

Soils of decomposed granites
between 350 m and 550 m high

Terroirs

85 % Syrah (17 year old vineyards on average)
15 % Carignan (65 year old vineyards on average)

Varieties

Yield : 25 hl/ha
Production : 7 817 bottles
Alcohol : 12.5 % , pH : 3.7 ; Total acidity : 3.3 g_{H₂SO₄}/l

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 2nd September to 10th October

Viticulture

Whole bunch maceration for 6 to 15 days
Natural yeasts with organic yeast food

Vinification

Raised for 9 months
70 % in tank
22 % in 500-liter demi-muids
8 % in wooden vats

Ageing

No fining
Filtration before bottling (1.5 μ)
Trescase agglomerated cork, non washed with hydrogen peroxyde

Bottling



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