



# Trigone

Red n°14



Altitude Terroir – Fenouillèdes region – Vin de France

*Appellation*

Villages of Saint Martin de Fenouillet, Le Vivier, Lesquerde, Saint Arnac and Feilluns

Soils of decomposed granites and gneiss (99 %) and Albian black marls (1 %) between 350 m and 600 m high

*Terroirs*

70 % Syrah (23 year old vineyards on average)

*Varieties*

25 % Carignan (74 year old vineyards on average)

5 % Grenache noir (67 year old vineyards on average)

Yield : 20 hl/ha

*Figures*

Production : 14 162 bottles – 144 magnums – 10 jeroboams

Alcohol : 12 % ; pH : 3.6 ; Total acidity : 3.2 g<sub>H<sub>2</sub>SO<sub>4</sub></sub>/l

Traditionnal and biodynamic viticulture with a minimum of ploughing

*Viticulture*

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

Use of sulfur, copper, biodynamic preparations, plants infusions, essential oils, clay and talc

Hand harvested

Whole bunch maceration for 3 to 18 days

*Vinification*

Natural yeasts with organic yeast food

Blend of different vintages :

*Ageing*

2014 (20 %) 2013 (25 %) 2012 (35 %) 2011(18 %) 2009 (2 %)

60 % in tank

25 % in old 500-liter demi-muids

15 % in wooden vats

No fining

*Bottling*

Clarifying filtration before bottling

Trescase agglomerated cork



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