



Trigone

Red n°19



High Altitude Terroir – Fenouillèdes region
Village of Saint Martin de Fenouillet

Appellation

Soils of decomposed granites
between 350 m and 600 m high

Terroirs

53 % Syrah (24 year old vines on average)
41 % Carignan (74 year old vines on average)
6 % Grenache Noir (25 year old vines on average)

Varieties

Yield : 18 hl/ha
Production : 9 960 bottles – 105 magnums
Alcohol : 13.31 % ; pH : 3.59; Total acidity : 2.95 g_{H₂SO₄}/l

Figures

Biodynamic viticulture with ploughing
Single spur pruning (guyot) and bush vines (gobelet)
Use of biodynamic preparations and plant infusions
Hand harvested

Viticulture

Whole bunch maceration for 8 to 12 days
Natural yeasts

Vinification

Millésime 2017 (48%) 2018 (18%) 2019 (34%)

Ageing

66 % in 500-liter neutral oak barrels
34 % in 3000 liter oak tanks

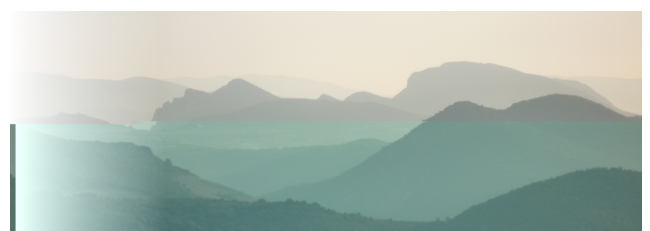
No fining
Clarifying filtration before bottling – Trescases agglomerated cork

Bottling



Pla den D'Allen
66220 St Martin de Fenouillet
GPS 42° 47' 06 N 2° 27' 38 E
(42,7849/2,4605)

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



www.le-soula.com