



Trigone

Red n°XX



High Altitude Terroir – Fenouillèdes region – Vin de France
Village of Saint Martin de Fenouillet, St Arnac, Le Vivier and Felluns

Appellation

Soils of decomposed granites between 400 m and 600 m high

Terroirs

55 % Carignan (74 year old vines on average)
43 % Syrah (24 year old vines on average)
6 % Grenache Noir (25 year old vines on average)

Varieties

Vintage blend 2019 (64%) 2020 (33%) 2018 (3%)
Aged in oak tanks and 500L oak barrels

Production : 10 500 bottles – 103 magnums
Alcohol : 12,77 %
pH : 3.62
Total acidity : 2.79 gH₂SO₄/l
SO₂T : 21mg/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 5 to 12 days
Natural yeasts

Vinification

No fining
Clarifying filtration before bottling – Trescases agglomerated cork
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Bottling



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

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