



# Trigone Blanc n°18



Altitude Terroir – Plateau of Fenouilledes mountain range – Vin de France  
Villages of Saint Martin de Fenouillet, Saint Arnac, le Vivier and Feilluns

*Appellation*

Soils of decomposed granite between 400 m and 550 m high

*Terroir*

45%	Macabeu	(52 year old vineyards)	<i>Varieties</i>
31 %	Vermentino	(28 year old vineyards)	
22 %	Sauvignon blanc	(25 year old vineyards)	
2%	Grenache blanc	(20 year old vineyards)	
	Marsanne, Roussane		

Yield : 17 hl/ha  
Production : 9 800 bottles – 105 magnums  
Alcohol : 12,5 % ; pH : 3.30 ; Total acidity : 3,73gH<sub>2</sub>SO<sub>4</sub>/l

*Figures*

Biodynamic viticulture with ploughing of the soil  
Single spur pruning (guyot) and bush vines (gobelet)  
Hand harvested

*Viticulture*

Traditional vinification  
Whole bunch pressing  
Natural yeasts

*Vinification*

Blend of different vintages : 2018 (59%) 2017 (41%)  
45 % in tank, 28 % new oak tanks, 27 % in 500l oak barrels

*Ageing*

Clarifying filtration before bottling  
Trescase agglomerated cork

*Bottling*



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