



# LA MACERATION DU SOULA

Orange  
n°13



Altitude Terroir – Fenouillèdes region – Vin de France  
Villages of Feilluns and Saint Martin

*Appellation*

Soil of decomposed granites and gneiss, between 500 m and 550 m high

*Terroirs*

60 % Vermentino (20 year old vineyard)  
30 % Macabeu (24 year old vineyards on average)  
5 % Malvoisie du Roussillon (30 year old vineyard)  
5 % Sauvignon (19 year old vineyard)

*Varieties*

Yield : 25 hl/ha  
Production : 1 908 bottles – 72 magnums  
Alcohol 13.5% ; pH : 3,6 ; Total acidity 3 g<sub>H<sub>2</sub>SO<sub>4</sub></sub>/l

*Figures*

Traditionnal viticulture, with ploughing in a limited number  
Bush vines (gobelet) and single spur pruning (guyot)  
Use of sulfer, cupper, 15 plants, essential oils, clay and talc  
Hand harvested

*Viticulture*

Whole bunch maceration for 10 to 15 days, then pressing  
Natural yeasts with organic yeast food

*Vinification*

Blend of different vintages : 2013 (67 %) 2009 (33 %)

*Ageing*

80 % in 500-liter barrels  
20 % in tank

No fining  
Coarse filtration before bottling (10 µ)

*Bottling*



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