



LA MACERATION DU SOULA

Orange
n°15



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Terroir d'altitude - Vin du Fenouillèdes

MIS EN BOUTEILLE AU DOMAINE

LE SOULA - 66220 PRUGNANES

Altitude Terroir – Fenouillèdes region – Vin de France
Village of Feilluns

Appellation

Soils of decomposed granite and gneiss, between 500 m and 550 m high

Terroirs

68 % Vermentino (20 year old vineyard)
32 % Macabeu (24 year old vineyards on average)

Varieties

Yield : 20 hl/ha
Production : 2 400 bottles
Alcohol 14,5% ; pH : 3,68 ; Total acidity 3,17 g_{H₂SO₄}/l

Figures

Biodynamic viticulture with ploughing
Bush vines (gobelet)
Hand harvested

Viticulture

Whole bunch maceration for 15 days, then pressing
Natural yeasts

Vinification

Vintage : 2015 (100 %)
Ageing 12 month in oak

Ageing

No fining
Filtration before bottling

Bottling



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