



LA
MACÉRATION
DU SOULA
Orange
n°21



High Altitude Terroir - Vin de France - Fenouillèdes region
Village of Saint Martin de Fenouillet, St Arnac, Le Vivier and Felluns
Soil of decomposed granites, between 350 m and 550 m high

Appellation

Terroirs

38 % Sauvignon Blanc (29 year old vines on average)
32 % Macabeu (80 year old vines on average)
15 % Grenache Blanc (23 year old vines on average)
10 % Vermentino (27 year old vines on average)
5 % Marsanne Roussanne (19 year old vines on average)

Varieties

Production : 4500 bottles
Alcohol 12,93% ; pH 3,57; Total acidity 2,54 g_{H₂SO₄}/l

Figures

Traditionnal viticulture, with ploughing in a limited number
Bush vines (gobelet) and single spur pruning (guyot)
Hand harvested

Viticulture

Whole bunch maceration for 11 to 14 days, then pressing
Natural yeasts

Vinification

Blend of 2 different vintages : 2019 (17%) 2021 (83%)

Ageing

59% in 3000 litre oak wooden vat & 41% in 500-liter barrels

No fining
Clarifying filtration before bottling

Bottling



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



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