



High Altitude Terroir – Vin de France – Fenouillèdes region Village of Saint Martin de Fenouillet, St Arnac, Le Vivier and Felluns	Appellation
Soil of decomposed granites, between 350 m and 550 m high	Terroirs
40 % Rolle (27 year old vines on average) 34% Sauvignon Blanc (29 year old vines on average) 26% Macabeu (80 year old vines on average)	Varieties
Yield 20 hl/ha Production : 1800 bottles Alcohol 12,47% ; pH 3,52; Total acidity 3,10 g _{H₂SO₄} /l	Figures
Traditionnal viticulture, with ploughing in a limited number Bush vines (gobelet) and single spur pruning (guyot) Hand harvested from 29 August to 28 September	Viticulture
Whole bunch maceration for 9 to 10 days, then pressing Natural yeasts	Vinification
66% in % in 500-liter barrels and 34 % in half new barrels	Ageing
No fining Clarifying filtration before bottling	Bottling



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