



Le Rosé du Soula

2023



High Altitude Terroir – Côtes Catalanes – Fenouillèdes region
Vines from the village of St Martin

Appellation

Soils of decomposed granites and gneiss at 580 m altitude

Terroirs

46 % Marsanne et Rousanne (vignes de 21 ans)
34 % Grenache Noir (vignes de 5 ans)
20 % Syrah (vignes de 31 ans)ines)

Varieties

Production : 1300 bottles
Alcohol: 13,06% ; pH: 3.63; Total acidity: 2,70g_{H₂SO₄}/l : SO₂T 16mg/L

Figures

Biodynamic viticulture with ploughing between vines
Single spur pruning (guyot) and bush vines
Use of biodynamic preparations and plant infusions
Hand harvested

Viticulture

Direct press
Natural yeasts

Vinification

6 months ageing in 500 liter neutral oak and 1 month in Stainless steel

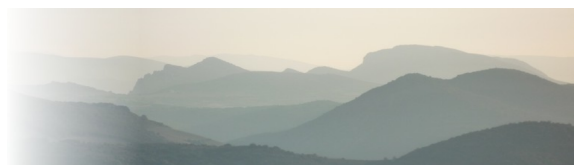
Ageing

No fining
Clarifying filtration before bottling
Trescases agglomerated cork

Bottling



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