



# LE SOULA

## Red 2017

*Terroir d'altitude*



Vin de Pays des Côtes Catalanes – Fenouillèdes region  
Villages of St Martin de Fenouillet, St Arnac, Felluns and Le Vivier

*Appellation*

Soil of decomposed granite and schiste between 350 m and 600 m altitude

*Terroirs*

65 % Carignan (69 years old vineyards on average)  
18 % Grenache Noir (39 years old vineyards on average)  
17 % Syrah (25 years old vineyards on average)

*Varieties*

Yield 19 hl/ha  
Production 7560 bottles, 114 magnums, 5 Jeroboams  
Alcohol 12,5% ; Total acidity 3.28 g<sub>H<sub>2</sub>SO<sub>4</sub></sub>/l ; pH 3.55

*Figures*

Biodynamic viticulture, with ploughing of the soils  
Bush vines (gobelet) and single spur pruning (guyot)  
Hand harvested from 7<sup>th</sup> September to 27<sup>th</sup> September

*Viticulture*

Whole bunch maceration from 8 days up to 13 days  
Natural yeasts

*Vinification*

Aged for 22 months  
In 500 litre demi muids and 228 litre barrique (15%)  
In 2000 & 3000 litre wooden vats (61%)  
& In stainless steel tank (24%)

*Ageing*

No fining  
Clarifying filtration before bottling

*Bottling*



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

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