



Trigone White 2022



Altitude Terroir – Côtes Catalanes - Fenouillèdes region
Villages of Saint Martin de Fenouillet, Saint Amac, le Vivier and Felluns

Appellation

Soils of decomposed granite between 400m and 550m altitude

Terroir

31 % Macabeu	(62 year old vines on average)
28 % Grenache Blanc	(25 year old vines on average)
17 % Marsanne et Roussanne	(35 year old vines on average)
12 % Rolle	(29 year old vines on average)
8 % Malvoisie du Roussillon	(35 year old vines on average)
4 % Sauvignon Blanc	(25 year old vines on average)

Varieties

Production: 7 000 bottles - 100 magnums
Alcohol: 12,97% ; pH: 3.41 ; Total acidity: 2,86g_{H₂SO₄}/l

Figures

Biodynamic viticulture with ploughing of the soil between vines
Single spur pruning (guyot) and bush vines (gobelet)
Use of biodynamic preparations
Hand harvested the 09/09/2022

Viticulture

Traditional vinification
Whole bunch pressing
Natural yeasts

Vinification

34% 2000 liter oak wooden vats and 46% in 500 liter oak barrels for
6 months and 20 % new wood 228 liters

Aging

Filtration 0,65 mμ
Trescase agglomerated cork

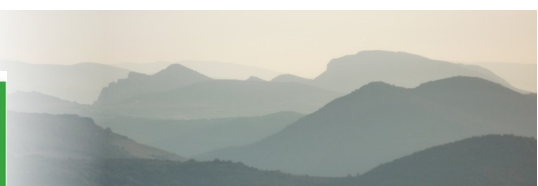
Bottling



LE SOULA
66220 Prugnanes
info@le-soula.com
Tel : +33 7 87 08 59 04



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www.le-soula.com