



Trigone White N°23



Altitude Terroir - Vin de France - Fenouillèdes region
Villages of Saint Martin de Fenouillet, Saint Arnac, le Vivier and
Felluns

Appellation

Soils of decomposed granite between 400m and 550m altitude

Terroir

77 % Macabeu (35 year old vineyards)
15 % Grenache Blanc (40 year old vineyards)
8 % Malvoisie du Roussillon (45 year old vineyards)

Varieties

Production: 4700 bottles - 100 magnums
Alc: 11,9%; pH: 3.34; Total acidity: 2,97g_{H₂SO₄}/l; SO₂T 39mg/L

Figures

Biodynamic viticulture with ploughing of the soil
Single spur pruning (guyot) and bush vines (gobelet)
Hand harvested

Viticulture

Traditional vinification
Whole bunch pressing
Natural yeasts

Vinification

4 months in demi muids (500l), 1 month in oak tank and 2
months in stainless steel

Aging

Clarifying filtration before bottling
Trescase agglomerated cork

Bottling



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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