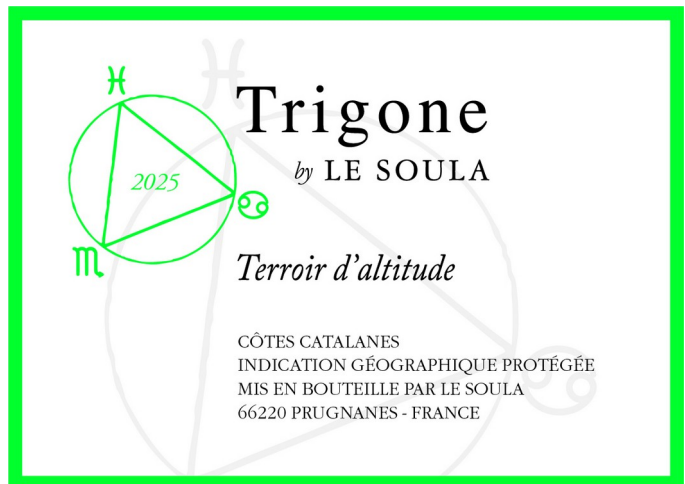




# Trigone White 2025



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

*Appellation*

Soils of decomposed granite between 400m and 550m altitude

*Terroir*

47 % Sauvignon Blanc	(35 year old vineyards)
25 % Rolle	(40 year old vineyards)
17 % Grenache Blanc	(45 year old vineyards)
6 % Marsanne and Roussanne	(23 year old vineyards)
5 % Malvoisie du Roussillon	(72 year old vineyards)

*Varieties*

Production: 5100 bottles – 105 magnums  
Alc: 12,87%; pH: 3.39; Total acidity: 3,13g<sub>H<sub>2</sub>SO<sub>4</sub></sub>/l; SO<sub>2</sub>T 18mg/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  
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