



Trigone White N°XXI



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

63 % Vermentino (27 year old vineyards)
34 % Sauvignon Blanc (19 year old vineyards)
3 % Macabeu (31 year old vineyards)

Varieties

Production: 5000bottles - 100 magnums
Alcohol: 12% ; pH: 3.29 ; Total acidity: 2,90g_{H₂SO₄}/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

76% 2000 & 3000 litre oak wooden vats and 24% in 500l oak
barrels.

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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