



# Trigone

Red n°15



Altitude Terroir – Fenouillèdes region

*Appellation*

Villages of Saint Martin de Fenouillet, Le Vivier, Lesquerde, Saint Arnac and Feilluns

Soils of decomposed granites and gneiss  
between 350 m and 600 m high

*Terroirs*

55 % Syrah (25 year old vineyards on average)  
40 % Carignan (75 year old vineyards on average)  
5 % Grenache noir (70 year old vineyards on average)

*Varieties*

Yield : 20 hl/ha

*Figures*

Production : 18 269 bottles – 84 magnums

Alcohol : 12.5 % ; pH : 3.6 ; Total acidity : 3.4 g<sub>H<sub>2</sub>SO<sub>4</sub></sub>/l

Traditionnal and biodynamic viticulture with a minimum of ploughing

*Viticulture*

Single spur pruning (guyot) and bush vines (gobelet)

Use of sulfur, copper, biodynamic preparations, plants infusions, essential oils, clay and talc

Hand harvested

Whole bunch maceration for 5 to 17 days

*Vinification*

Natural yeasts with organic yeast food

Blend of different vintages :

*Ageing*

2015 (10 %) 2014 (55 %) 2013 (20 %) 2012 (10 %) 2011 (5 %)

30 % in tank

40 % in old 500-liter demi-muids

30 % in wooden vats

No fining

*Bottling*

Clarifying filtration before bottling

Trescase agglomerated cork



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