



Trigone White n°15



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

Appellation

Soils of decomposed granites between 400 m and 550 m high

Terroirs

70 %	Macabeu	(60 year old vineyards)
10 %	Malvoisie du Roussillon	(32 year old vineyard)
10 %	Marsanne, Roussanne	(13 year old vineyards)
5 %	Vermentino	(25 year old vineyards)
5 %	Sauvignon, Grenache blanc & gris, Chardonnay	(40 year old vineyards)

Varieties

Yield : 22 hl/ha
Production : 7 644 bottles – 84 magnums
Alcohol : 13.5 % ; pH : 3.4 ; Total acidity : 3.1 g_{H₂SO₄}/l

Figures

Traditionnal and biodynamic viticulture with a minimum of ploughing
Single spur pruning (guyot) and bush vines (gobelet)
Use of sulfer, cupper, biodynamic preparations, 15 plants, essential oils, clay and talc
Hand harvested

Viticulture

Traditionnal vinification
Whole bunch pressing
Natural yeasts with organic yeast food

Vinification

Blend of different vintages : 2015 (70%) 2014 (15 %) 2013(15 %)
40 % in tank
60 % in old 500-liter demi-muids

Ageing

Clarifying filtration before bottling
Trescase agglomerated cork

Bottling



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