



# LA MACERATION DU SOULA

Orange  
n°14



Altitude Terroir – Fenouillèdes region – Vin de France  
Villages of Feilluns and Saint Martin

*Appellation*

Soil of decomposed granites and gneiss, between 500 m and 550 m high

*Terroirs*

75 % Vermentino (22 year old vineyards on average)  
22 % Macabeu (32 year old vineyards on average)  
3 % Sauvignon (20 year old vineyard)

*Varieties*

Yield : 24 hl/ha  
Production : 1 611 bottles  
Alcohol 12.5% ; pH : 3,5 ; Total acidity 3,5 g<sub>H<sub>2</sub>SO<sub>4</sub></sub>/l

*Figures*

Traditionnal viticulture, with ploughing in a limited number  
Bush vines (gobelet) and single spur pruning (guyot)  
Use of sulfer, cupper, 15 plants, essential oils, clay and talc  
Hand harvested

*Viticulture*

Whole bunch maceration for 9 to 15 days, then pressing  
Natural yeasts with organic yeast food

*Vinification*

Blend of different vintages : 2014 (90 %) 2009 (10 %)  
70 % in 500-liter barrels  
30 % in tank

*Ageing*

No fining  
Coarse filtration before bottling

*Bottling*



LE SOULA  
66220 Prugnanes  
info@le-soula.com  
Tel : +33 4 68 35 69 31

