



# Trigone

Red 2022



High Altitude Terroir – Côtes Catalanes – Fenouillèdes region  
Village of Saint Martin de Fenouillet, St Arnac, Le Vivier and Felluns

*Appellation*

Soils of decomposed granites between 400m and 600m high

*Terroirs*

57 % Syrah grappes entieres (30 year old vines on average)  
28 % Syrah presse directe (30 year old vines on average)  
15 % Carignan (69 year old vines on average)

*Varieties*

Production : 7000 bottles – 100 magnums  
Alcohol : 12,94 % ; pH : 3.53 ; Total acidity : 3.42g H<sub>2</sub>SO<sub>4</sub>/l

*Figures*

Biodynamic viticulture with ploughing  
Single spur pruning (guyot) and bush vines (gobelet)  
Use of biodynamic preparations  
Hand harvested

*Viticulture*

Whole bunch maceration for 5 to 13 days  
Natural yeasts

*Vinification*

6 months in 500 liter demi-muids

*Aging*

No fining  
Filtration K5 and 0,8mµ  
Trescases agglomerated cork

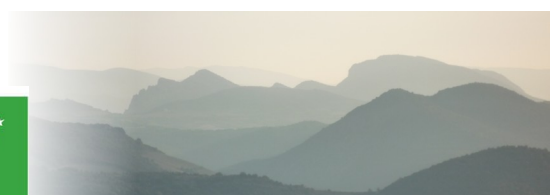
*Bottling*



LE SOULA  
66220 Prugnanes  
info@le-soula.com  
Tel : +33 7 87 08 59 04



CERTIFIED  
BIODYNAMIC®



www.le-soula.com