



Trigone

Red N°23

High Altitude Terroir – Vin de France – Fenouillèdes region
Villages of Saint Martin de Fenouillet, Le Vivier and Felluns

Appellation

Soils of decomposed granite between 400m and 600m high

Terroirs

80% Syrah whole cluster	(30 year old vines on average)	<i>Varieties</i>
15% Carignan	(70 year old vines on average)	
5 % Grenache Noir	(4 year old vines on average)	

Production : 14 000 bottles – 150 magnums
Alcohol: 12,47% ;pH: 3.35; Total acidity: 3.24g H₂SO₄/l ; SO₂T 23mg/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

Blend of 50 % 2022 and 50 % 2023
6 months in 500 liter demi-muids
18 months in 20hl oak tank

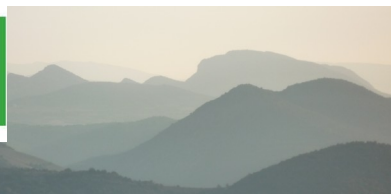
Aging

No fining
Clarifying Filtration 10mµ before bottling
Trescases agglomerated cork

Bottling



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



www.le-soula.com