



Trigone

Red n°16



High Altitude Terroir – Fenouillèdes region

Appellation

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

Soils of decomposed granites and gneiss (99 %) and Albian black marls (1 %) between 350 m and 600 m high

Terroirs

63 % Syrah (25 year old vineyards on average)

Varieties

29 % Carignan (80 year old vineyards on average)

8 % Grenache noir (55 year old vineyards on average)

Yield : 20 hl/ha

Figures

Production : 12 000 bottles – 100 magnums

Alcohol : 12,5 % ; pH : 3.61; Total acidity : 3.34 g_{H₂SO₄}/l

Traditionnal and biodynamic viticulture with ploughing

Viticulture

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

Use of biodynamic preparations and plant infusions

Hand harvested

Whole bunch maceration for 3 to 15 days

Vinification

Natural yeasts with

Blend of different vintages :

Ageing

2016 (49 %) 2015 (47 %) 2014 (4 %)

55 % in tank

45 % in 500-litre neutral oak barrels

No fining

Bottling

Clarifying filtration before bottling

Trescase agglomerated cork



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