



# Trigone Blanc n°17



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

*Appellation*

Soils of decomposed granite between 400 m and 550 m high

*Terroir*

37%	Macabeu	(35 year old vineyards)
34 %	Vermentino	(20 year old vineyard)
21 %	Sauvignon blanc	(30 year old vineyard)
6 %	Grenache blanc	(25 year old vineyard)
2 %	Marsanne, Roussane	(15 year old vineyard)

*Varieties*

Yield : 16 hl/ha  
Production : 7 000 bottles – 105 magnums  
Alcohol : 13 % ; pH : 3.28 ; Total acidity : 3,32gH<sub>2</sub>SO<sub>4</sub>/l

*Figures*

Biodynamic viticulture with ploughing of the soil  
Single spur pruning (guyot) and bush vines (gobelet)  
Hand harvested

*Viticulture*

Traditional vinification  
Whole bunch pressing  
Natural yeasts

*Vinification*

Blend of different vintages : 2017 (90%) 2016 (8%) 2014 (2 %)  
75 % in tank  
25 % in used 500-liter demi-muids

*Ageing*

Clarifying filtration before bottling  
Trescase agglomerated cork

*Bottling*



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