



Trigone White N°XX



Altitude Terroir – Plateau of Fenouilledes mountain range – Vin de France
Villages of Saint Martin de Fenouillet, Saint Arnac, le Vivier and Felluns

Appellation

Soils of decomposed granite between 400 m and 550 m high

Terroir

39 %	Sauvignon Blanc	(35 year old vineyards)
33 %	Vermentino	(32 year old vineyards)
19 %	Grenache Blanc	(30 year old vineyards)
5 %	Marsanne and Rousanne	(19 year old vineyards)
4 %	Macabeu, and Malvoisie du Roussillon	(37 year old vineyards)

Varieties

Blend of different vintages : 2020 (48%) 2019 (46%) 2018 (6%)
85 % in oak tank, and 15 % in 500l oak barrels

Ageing

Production : 6 000 bottles – 105 magnums
Alcohol : 13,25 %
pH : 3.46
Total acidity : 2,89gH₂SO₄/l
So₂T 35mg/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

Clarifying filtration before bottling
Trescase agglomerated cork

Bottling



Le Soula
Pla den D'Allen
66220 St Martin des Fenouillet
GPS 42° 47' 06 N 2° 27' 38 E
(42,7849/2,4605)



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