

Trigone

Red N°XXI



High Altitude Terroir – Vin de France – 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

92% Syrah (26 year old vines on average)
5 % Carignan (112 year old vines on average)
3 % Grenache Noir (56 year old vines on average)

Varieties

Production : 6,900 bottles – 180 magnums
Alcohol : 12,47 % ; pH : 3.52 ; Total acidity : 3.06g H₂SO₄/l

Figures

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

Viticulture

Whole bunch maceration for 5 to 13 days
Natural yeasts

Vinification

84% in 500l oak barrels & 16% in 3000 litre oak wooden vat.

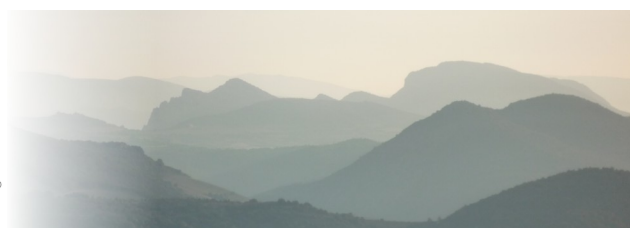
Aging

No fining
Clarifying filtration before bottling
Trescases agglomerated cork

Bottling



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



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