



LA MACERATION DU SOULA

Orange
n°19



*Altitude Terroir – Fenouillèdes region – Vin de France
Villages of Felluns and Saint Martin*

Appellation

Soil of decomposed granites, between 350 m and 550 m high

Terroirs

76% Vermentino (26 year old vineyards on average)
24% Macabeu (52 year old vineyards on average)

Varieties

Yield : 21hl/ha
Production : 5 200 bottles – 105 magnums
Alcohol 13.08% ; pH : 3,6 ;
Total acidity 2.79 g_{H₂SO₄}/l; SO₂T 22mg/l

Figures

*Traditionnal viticulture, with ploughing in a limited number
Bush vines (gobelet) and single spur pruning (guyot)
Hand harvested*

Viticulture

*Whole bunch maceration for 10 to 15 days, then pressing
Natural yeasts*

Vinification

*Blend of different vintages : 2019 (36%) 2018 (24%)
2017 (12%) 2015 (12%) 2014 (16%)*

Ageing

*84% in 500-liter barrels
16 % in glass*

*No fining
Coarse filtration before bottling (10 µ)*

Bottling



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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