

Le Soula 'Le Rosé du Soula' 2021

Region: Roussillon

Appellation: Vin de France

Grapes: 100% Syrah

Average Vine Age: Syrah (26 years)

Altitude: Multiple parcels located between 1,150 to 2,000 feet (350m-600m)

Soils/Terroir: Decomposed granite

Farming: Biodynamic

Harvest: Hand harvested

Yield: 15hl/ha

Winemaking: Direct pressing of the whole bunches is followed by one-night of cold settling in stainless-steel tanks. The juice is then racked off the heavy lees straight into used 500L oak barrels for fermentation. The alcoholic fermentation begins naturally using only indigenous yeasts.

Maturation: Aged 6 months in used 500L oak barrels. The wine was bottled in March after a light filtration and a low dose of sulfur.

pH: 3.35

Total SO₂: 26ppm



Le Soula 'Trigone Blanc' N°XXI

Region: Roussillon

Appellation: Vin de France

Grapes: 63% Vermentino, 34% Sauvignon Blanc, and 3% Macabeu

Average Vine Age: Vermentino (27 years), Sauvignon Blanc (19 years), and Macabeu (31 years)

Altitude: Multiple parcels located between 1,300 to 1,800 feet (400m-550m)

Soils/Terroir: Decomposed granite

Farming: Biodynamic

Harvest: Hand harvested

Yield: 10.5hl/ha

Winemaking: Produced entirely from the 2021 vintage, a rarity for the Trigone line. Each variety and parcel are harvested and pressed separately. The juice undergoes one-night of cold settling, then is racked off the heavy lees into stainless-steel tanks for fermentation. Alcoholic fermentation begins naturally using only indigenous yeasts. Each component of blend goes through full malolactic fermentation.

Maturation: Each variety and parcel are aged separately for 6 months. 76% in neutral 2,000L & 3,000L oak vats and 24% in used 500L Austrian oak barrels. One month prior to bottling the components are blended and transferred to stainless-steel tanks. If necessary, a very small sulfur addition and a light clarifying filtration are done at bottling.

pH: 3.29

Total SO₂: 29ppm



Le Soula 'Trigone Blanc' N°XX

Region: Roussillon

Appellation: Vin de France

Grapes: 39% Sauvignon Blanc, 33% Vermentino, 19% Grenache Blanc, 5% Field Blend of Marsanne and Roussanne, and 4% Field Blend of Macabeu and Malvoisie du Roussillon

Average Vine Age: Sauvignon Blanc (35 years), Vermentino (32 years), Grenache Blanc (30 years), Field Blend of Marsanne and Roussanne (19 years), and Field Blend of Macabeu and Malvoisie du Roussillon (37 years)

Altitude: Multiple parcels located between 1,300 to 1,800 feet (400m-550m)

Soils/Terroir: Decomposed granite

Farming: Biodynamic

Harvest: Hand harvested

Yield: 15hl/ha

Winemaking: A blend of the 2020 (48%), 2019 (46%), and 2018 (6%) vintages. Each variety and parcel are harvested and pressed separately. The juice undergoes one-night of cold settling, then is racked off the heavy lees into stainless-steel tanks for fermentation. Alcoholic fermentation begins naturally using only indigenous yeasts. Each component of blend goes through full malolactic fermentation.

Maturation: 5-28 months depending on the vintage. 85% in neutral oak tanks and 15% in used 500L Austrian oak barrels. Each variety and parcel are aged separately until the January following the most recent harvest when the blend is established. After blending, the wine goes back into oak barrels and stainless-steel tanks for a short time. 1 month prior to bottling the entire volume is racked into stainless-steel tanks. If necessary, a very small sulfur addition and a light clarifying filtration are done at bottling.

pH: 3.46

Total SO2: 35ppm



Le Soula Blanc 2016

Region: Roussillon

Appellation: Côtes Catalanes IGP

Grapes: 49% Sauvignon Blanc, 23% Vermentino, 14% Grenache Blanc, 12% Macabeu, 2% field blend Marsanne, Roussanne, Grenache Gris and Malvoisie du Roussillon (Tourbat)

Average Vine Age: Sauvignon Blanc (25 years), Vermentino (26 years), Grenache Blanc (25 years), Macabeu (62 years), field blend of Marsanne, Roussanne, Grenache Gris and Malvoisie du Roussillon (35 years)

Altitude: Multiple parcels located between 1,150 to 1,800 feet (350m-550m)

Soils/Terroir: Decomposed granite

Farming: Biodynamic

Harvest: Hand harvested

Yield: 17hl/ha

Winemaking: Each variety and/or parcel are harvested and pressed separately. The juice undergoes one-night of cold settling, then is racked off the heavy lees straight into stainless-steel tanks for fermentation. Alcoholic fermentation begins naturally using only indigenous yeasts, and the wine went through full malolactic fermentation

Maturation: Aged 60% in neutral 500L demi-muids, 28% in a new 3000L oak vat and 12% in stainless steel tanks. Each variety is aged separately for 21 months before the blend is established. After blending, the wine is transferred to stainless-steel tanks for 1-2 months before bottling. If necessary, a very small sulfur addition and light clarifying filtration are done at bottling. In total, the wine is matured 22-24 months before going to bottle.

pH: 3.30

Total SO2: 36ppm



Le Soula Blanc 2015

Region: Roussillon

Appellation: Côtes Catalanes IGP

Grapes: 49% Sauvignon Blanc, 23% Vermentino, 14% Grenache Blanc, 12% Macabeu, 2% field blend Marsanne, Roussanne, Grenache Gris and Malvoisie du Roussillon (Tourbat)

Average Vine Age: Sauvignon Blanc (24 years), Vermentino (25 years), Grenache Blanc (24 years), Macabeu (61 years), field blend of Marsanne, Roussanne, Grenache Gris and Malvoisie du Roussillon (34 years)

Altitude: Multiple parcels located between 1,150 to 1,970 feet (350m-600m)

Soils/Terroir: Decomposed granite

Farming: Biodynamic

Harvest: Hand harvested

Yield: 17hl/ha

Winemaking: Each variety and/or parcel are harvested and pressed separately. The juice undergoes one-night of cold settling, then is racked off the heavy lees straight into stainless-steel tanks for fermentation. Alcoholic fermentation begins naturally using only indigenous yeasts, and the wine went through full malolactic fermentation.

Maturation: Aged 21 months in used 500L Austrian oak demi-muids (18%), a new 2000L oak vat (21%), 2-year-old 3000L foudres (27%), and stainless-steel tanks (34%). Except for the field blend of Marsanne, Roussanne, Grenache Gris and Malvoisie du Roussillon, each variety is aged separately. At 21 months the blend is established, and the wine is transferred to stainless-steel tanks for 1-2 months before bottling. If necessary, a very small sulfur addition and light clarifying filtration are done at bottling.

pH: 3.33

Total SO2: 29ppm



Le Soula 'La Macération du Soula' N°XXI

Region: Roussillon

Appellation: Vin de France

Grapes: 38% Sauvignon Blanc, 32% Macabeu, 15% Grenache Blanc, 10% Vermentino, 5% field blend of Marsanne & Roussanne

Average Vine Age: Sauvignon Blanc (29 years), Macabeu (80 years), Grenache Blanc (23 years), Vermentino (27 years), Marsanne & Roussanne (19 years)

Altitude: Multiple parcels located between 1,150 to 1,800 feet (350m-550m)

Soils/Terroir: Decomposed granite

Farming: Biodynamic

Harvest: Hand harvested

Yield: 10hl/ha

Winemaking: A blend of the 2019 (17%) and 2021 (83%) vintages. Each variety and parcel are harvested separately and undergo a 11 to 14-day whole bunch fermentation in stainless-steel tanks. The grapes are then pressed and undergo one-night of cold settling before racking into stainless-steel tanks to complete fermentation. Only the naturally occurring indigenous yeasts are used during the fermentation.

Maturation: Aged in a combination of used 3,000L oak vats (59%) and used 500L Austrian oak demi-muids (41%). The 17% portion coming from the 2019 vintage is aged 31 months and the portion coming from the 2021 vintage is aged 7 months. Each variety was aged separately until mid-April 2022 when the blend was established. After blending, the wine is transferred to stainless-steel tanks for 1-2 months before bottling. If necessary, a very small sulfur addition and light clarifying filtration are done at bottling.

pH: 3.57

Total SO2: 30ppm



Le Soula 'Trigone Rouge' N°XXI

Region: Roussillon

Appellation: Vin de France

Grapes: 92% Syrah, 5% Carignan, 3% Grenache Noir

Average Vine Age: Carignan (112 years), Syrah (26 years), Grenache Noir (56 years)

Altitude: Multiple parcels located between 1,315 to 2,000 feet (400m-600m)

Soils/Terroir: Decomposed granite

Farming: Biodynamic

Harvest: Hand harvested

Yield: 15.5hl/ha

Winemaking: Produced entirely from the 2021 vintage, a rarity for the Trigone line. Each variety and parcel are harvested and vinified separately in stainless-steel tanks. Whole cluster fermented for 5 to 13 days, depending on the grape variety, using only the naturally occurring indigenous yeasts. Each variety is pressed separately and transferred to neutral oak barrels of various sizes for aging.

Maturation: Each variety and parcel are aged separately for 6 months. 84% in used 500L Austrian oak barrels and 16% in neutral 3,000L oak vats. One month prior to bottling the components are blended and transferred to stainless-steel tanks. If necessary, a very small sulfur addition and a light clarifying filtration are done at bottling.

pH: 3.52

Total SO2: 28ppm



Le Soula 'Trigone Rouge' N°XX

Region: Roussillon

Appellation: Vin de France

Grapes: 51% Carignan, 43% Syrah, 6% Grenache Noir

Average Vine Age: Carignan (74 years), Syrah (24 years), Grenache Noir (25 years)

Altitude: Multiple parcels located between 1,315 to 2,000 feet (400m-600m)

Soils/Terroir: Decomposed granite

Farming: Biodynamic

Harvest: Hand harvested

Yield: 15hl/ha

Winemaking: A blend of the 2020 (33%), 2019 (64%) and 2018 (3%) vintages. Each variety and parcel are harvested and vinified separately in a combination of stainless steel and concrete tanks. Whole cluster fermented for 5 to 12 days, depending on the grape variety, using only the naturally occurring indigenous yeasts. Each variety is pressed separately and transferred to used oak barrels and tanks for aging.

Maturation: Aged 5-28 months depending on the vintage in used oak tanks and used 500L oak barrels. Each variety is aged separately until the January following the most recent harvest when the blend is established. 1-2 months prior to bottling the entire volume is racked into stainless-steel tanks. If necessary, a very small sulfur addition and a light clarifying filtration are done at bottling.

pH: 3.62

Total SO₂: 21ppm



Le Soula Rouge 2015

Region: Roussillon

Appellation: Côtes Catalanes IGP

Grapes: 53% Carignan, 37% Syrah, 10% Grenache Noir

Average Vine Age: Carignan (69 years), Syrah (23 years), Grenache Noir (37 years)

Altitude: Multiple parcels located between 1,150 to 2,000 feet (350m-600m)

Soils/Terroir: Decomposed granite (89%) and schist (11%)

Farming: Biodynamic

Harvest: Hand harvested

Yield: 20hl/ha

Winemaking: Each variety and parcel were hand harvested between September 11 and October 2 and vinified separately in a combination of stainless-steel tanks and large used oak barrels. 9–14-day whole cluster fermentation using only indigenous yeasts, after which each tank and barrel are pressed separately and transferred to large used oak barrels to complete fermentation.

Maturation: Aged 36% in used large oak vats, 55% in used 500L Stockinger demi-muids & 228L barriques, and 9% in stainless-steel tanks. Each variety is matured separately for 13-15 months before the blend is established. After blending, the wine is transferred back to used oak barrels of various sizes and stainless-steel tanks for an additional 7-9 months of aging. Prior to bottling the wine undergoes a light filtration and a low dose of sulfur is added. In total, the wine is matured 22 months before going to bottle. The wines are only released when the Domaine feels they are ready to drink.

pH: 3.65

Total SO2: 23ppm



Le Soula Rouge 2014

Region: Roussillon

Appellation: Côtes Catalanes IGP

Grapes: 37% Carignan, 39% Syrah, 24% Grenache Noir

Average Vine Age: Carignan (69 years), Syrah (22 years), Grenache Noir (36 years)

Altitude: Multiple parcels located between 1,150 to 2,000 feet (350m-600m)

Soils/Terroir: Decomposed granite (89%) and schist (11%)

Farming: Biodynamic

Harvest: Hand harvested

Yield: 18 hl/ha

Winemaking: Each variety is harvested and fermented separately in a combination of stainless steel, concrete and large oak tanks. Fermentation is done whole cluster for 12-15 days using only indigenous yeasts. Each variety is pressed separately and transferred to oak barrels, oak tanks, and 500l demi-muids for aging.

Maturation: Aged 22 months in a combination of oak barrels (40%), 20-30hl oak tanks (40%), and 500l demi-muids (20%). Each variety is matured separately for 15 months before the blend is established. After blending, the wine is transferred back to the oak barrels, oak tanks, and demi-muids for an additional 7 months of aging. Bottled at 22 months with a light filtration and a low addition of sulphur. Released when the Domaine feels the wine is ready, which is normally 4-6 years from the date of harvest.

pH: 3.40

Total SO₂: 22ppm



Le Soula Rouge 2013

Region: Roussillon

Appellation: Côtes Catalanes IGP

Grapes: 59% Carignan, 23% Syrah, 18% Grenache Noir

Average Vine Age: Carignan (69 years), Syrah (22 years), Grenache Noir (36 years)

Altitude: Multiple parcels located between 1,150 to 2,000 feet (350m-600m)

Soils/Terroir: Decomposed granite (89%) and schist (11%)

Farming: Biodynamic

Harvest: Hand harvested

Yield: 20hl/ha

Winemaking: Each variety is harvested and fermented separately in a combination of stainless steel, concrete and large oak tanks. Fermentation is done whole cluster for 12-15 days using only indigenous yeasts. Each variety is pressed separately and transferred to oak barrels (60%) and stainless-steel tanks (40%) for aging.

Maturation: Aged 40% in used large oak tanks, 20% in 500L Austrian & French oak barrels and 40% in stainless-steel tanks. Each variety is matured separately for 13-15 months before the blend is established. After blending, the wine is transferred back to oak barrels and stainless-steel tanks for an additional 7-9 months of aging. In total, the wine is matured 20-24 months before going to bottle. The wines are only released when the Domaine feels they are ready, which is normally 4-6 years from the date of harvest.

pH: 3.47

Total SO2: 23ppm



Le Soula 'Trigone Blanc' n°19

Region: Roussillon

Appellation: Vin de France

Grapes: 90% Macabeu, 10% Malvoisie du Roussillon (Tourbat)

Average Vine Age: Macabeu (52 years), Malvoisie du Roussillon (36 years)

Altitude: Multiple parcels located between 1,300 to 1,800 feet (400m-550m)

Soils/Terroir: Decomposed granite

Farming: Biodynamic

Harvest: Hand harvested

Yield: 11hl/ha

Winemaking: A blend of the 2019 (70%) and 2018 (30%) vintages. Each variety and parcel are harvested and pressed separately. The juice undergoes one-night of cold settling, then is racked off the heavy lees straight into oak barrels of various sizes. Alcoholic fermentation begins naturally using only indigenous yeasts.

Maturation: 6-21 months depending on the vintage. 20% in used oak barrels and 80% in used oak tanks. Each variety is aged separately until the January following the most recent harvest when the blend is established. After blending, the wine goes back into oak and stainless-steel tanks for a short time. 1 month prior to bottling the entire volume is racked into stainless-steel tanks. The wines are typically bottled in March or April with a light filtration.

pH: 3.02

Total SO2: 33ppm



Le Soula 'Trigone Blanc' N°18

Region: Roussillon

Appellation: Vin de France

Grapes: 45% Macabeu, 31% Vermentino, 22% Sauvignon Blanc, 1% Grenache Blanc, 1% Field Blend (Marsanne, Roussanne)

Average Vine Age: Macabeu (52 years), Vermentino (28 years), Sauvignon Blanc (25 years), Grenache Blanc (25 years), Marsanne (26 years), Roussane (26 years)

Altitude: Multiple parcels located between 1,300 to 1,800 feet (400m-550m)

Soils/Terroir: Decomposed granite

Farming: Biodynamic

Harvest: Hand harvested

Yield: 17hl/ha

Winemaking: A blend of the 2018 (59%) and 2017 (41%) vintages. Each variety and parcel are harvested and pressed separately. The juice undergoes one-night of cold settling, then is racked off the heavy lees straight into oak barrels (55%) and stainless-steel tanks (45%). Alcoholic fermentation begins naturally using only indigenous yeasts.

Maturation: 6-21 months depending on the vintage. 45% in stainless steel tanks, 28% in new large oak tanks and 27% in used 500L Austrian & French oak barrels. Each variety is aged separately until the January following the most recent harvest when the blend is established. After blending, the wine goes back into oak barrels and stainless-steel tanks for a short time. 1 month prior to bottling the entire volume is racked into stainless-steel tanks. The wines are typically bottled in March or April with a light filtration.

pH: 3.30

Total SO2: 40ppm



Le Soula Blanc 2014

Region: Roussillon

Appellation: Côtes Catalanes IGP

Grapes: 36% Sauvignon Blanc, 34% Macabeu, 15% Grenache Blanc, 7% Vermentino, 7% field blend of Marsanne & Roussanne, 1% Grenache Gris

Average Vine Age: Sauvignon Blanc (25 years), Macabeu (62 years), Grenache Blanc (25 years), Vermentino (15 years), 7% field blend of Marsanne & Roussanne (26 years), Grenache Gris (62 years)

Altitude: Multiple parcels located between 1,150 to 1,800 feet (350m-550m)

Soils/Terroir: Decomposed granite

Farming: Biodynamic

Harvest: Hand harvested

Yield: 17hl/ha

Winemaking: Each variety and parcel are harvested and pressed separately. The juice undergoes one-night of cold settling, then is racked off the heavy lees straight into oak barrels (73%) and stainless-steel tanks (27%). Alcoholic fermentation begins naturally using only indigenous yeasts.

Maturation: Aged 45% in neutral 500L Austrian & French oak barrels, 28% in a new 2000L oak tank and 27% in stainless steel tanks. Each variety is aged separately for 13-15 months before the blend is established. After blending, the wine is transferred back to oak barrels and stainless-steel tanks for an additional 7-9 months of aging. In total, the wine is matured 20-24 months before going to bottle. The wines are only released when the Domaine feels they are ready, which is normally 4-5 years from the date of harvest.

pH: 3.33

Total SO2: 22ppm



Le Soula 'La Macération du Soula' n°19

Region: Roussillon

Appellation: Vin de France

Grapes: 76% Vermentino, 24% Macabeu

Average Vine Age: Vermentino (26 years), Macabeu (52 years)

Altitude: Multiple parcels located between 1,150 to 1,800 feet (350m-550m)

Soils/Terroir: Decomposed granite

Farming: Biodynamic

Harvest: Hand harvested

Yield: 21hl/ha

Winemaking: A blend of the 2019 (36%), 2018 (24%), 2017 (12%), 2015 (12%) and 2014 (16%) vintages. Each variety and parcel are harvested separately and undergo a 10 to 15-day whole bunch maceration. The grapes are then pressed and undergo one-night of cold settling before racking into 500L Austrian oak barrels (84%) and glass bonbonnes (16%). Alcoholic fermentation begins naturally using only indigenous yeasts.

Maturation: 5-66 months depending on the vintage. 84% in 500L Austrian oak barrels and 16% in glass bonbonnes (16%). Each variety is aged separately until the January following the most recent harvest when the blend is established. After blending, the wine goes back into oak barrels for a short time. 1 month prior to bottling the entire volume is racked into stainless-steel tanks. The wines are bottled in March or April with a light filtration.

pH: 3.6

Total SO2: 22ppm



Le Soula 'Le Rosé du Soula' 2020

Region: Roussillon

Appellation: Vin de France

Grapes: 75% Syrah, 25% Grenache Noir

Average Vine Age: Syrah (36 years), Grenache Noir (20 years)

Altitude: 1,375 feet (420m)

Soils/Terroir: The Syrah is planted on soils of decomposed granite and the Grenache Noir on soils of black schist.

Farming: Biodynamic

Harvest: Hand harvested

Yield: 12hl/ha

Winemaking: The wines are harvested and fermented separately. Direct pressing of the whole bunches is followed by one-night of cold settling in stainless-steel tanks. The juice is then racked off the heavy lees straight into large neutral vats for fermentation. The alcoholic fermentation begins naturally using only indigenous yeasts.

Maturation: The wine is aged 5 months, the Syrah in neutral barrels and the Grenache Noir in stainless steel. In February, the components are blended, and the wine is bottled in March with a light filtration.

pH: 3.62

Total SO₂: 35ppm



Le Soula 'Le Rosé du Soula' 2019

Region: Roussillon

Appellation: Vin de France

Grapes: 100% Syrah

Average Vine Age: Syrah (26 years)

Altitude: Multiple parcels located between 1,150 to 2,000 feet (350m-600m)

Soils/Terroir: Decomposed granite

Farming: Biodynamic

Harvest: Hand harvested

Yield: 20hl/ha

Winemaking: Direct pressing of the whole bunches is followed by one-night of cold settling in stainless-steel tanks. The juice is then racked off the heavy lees straight into large neutral vats for fermentation. The alcoholic fermentation begins naturally using only indigenous yeasts.

Maturation: Aged 4 months in neutral barrels. The wines are bottled in late February with a light filtration.

pH: 3.47

Total SO₂: 30ppm



Le Soula 'Trigone Rouge' N°19

Region: Roussillon

Appellation: Vin de France

Grapes: 53% Syrah, 41% Carignan, 6% Grenache Noir

Average Vine Age: Syrah (25 years), Carignan (74 years), Grenache Noir (25 years)

Altitude: Multiple parcels located between 350m-600m (1,150 to 2,000 feet)

Soils/Terroir: Decomposed granite

Farming: Biodynamic

Harvest: Hand harvested

Yield: 18hl/ha

Winemaking: A blend of the 2019 (34%), 2018 (18%) and 2017 (48%) vintages. Each variety and parcel are harvested and vinified separately in a combination of stainless steel and concrete tanks. Whole cluster fermented for 8 to 12 days, depending on the grape variety, using only the naturally occurring indigenous yeasts. Each variety is pressed separately and transferred to oak barrels and tanks for aging.

Maturation: Aged 4-30 months depending on the vintage. 66% in neutral 500L oak barrels and 34% in 3,000-liter oak tanks. Each variety is aged separately until the January following the most recent harvest when the blend is established. 1-2 months prior to bottling the entire volume is raked into stainless-steel tanks. The wines are typically bottled in March with a light clarifying filtration.

pH: 3.59

Total SO2: 28ppm



Le Soula 'Trigone Rouge' N°18

Region: Roussillon

Appellation: Vin de France

Grapes: 100% Syrah

Average Vine Age: Syrah (28 years)

Altitude: Multiple parcels located between 1,150 to 2,000 feet (350m-600m)

Soils/Terroir: Decomposed granite

Farming: Biodynamic

Harvest: Hand harvested

Yield: 25hl/ha

Winemaking: Trigone Rouge No. 18 is made entirely from the 2018 vintage, which is a rarity for the Trigone line up. Fermented whole cluster for 8-12 days, using only indigenous yeasts, in a combination of stainless steel and concrete tanks. After 12 days the grapes are pressed, and the juice is transferred back to stainless steel and concrete tanks to complete fermentation.

Maturation: Aged 7 months, 66% in neutral 500L Austrian & French oak barrels and 34% in 3,000L oak tanks. 1 month prior to bottling the entire volume is racked into stainless-steel tanks. The wines are typically bottled in May or June with a light filtration.

pH: 3.29

Total SO2: 28ppm



Le Soula 'Trigone Rouge' N°17

Region: Roussillon

Appellation: Vin de France

Grapes: 86% Syrah, 14% Carignan

Average Vine Age: Syrah (25 years), Carignan (80 years)

Altitude: Multiple parcels located between 1,150 to 2,000 feet (350m-600m)

Soils/Terroir: Decomposed granite and gneiss (99%) and black marls (1%)

Farming: Biodynamic

Harvest: Hand harvested

Yield: 18hl/ha

Winemaking: A blend of the 2017 (55%), 2016 (37%) and 2015 (8%) vintages. Each variety and parcel are harvested and vinified separately in a combination of stainless steel and concrete tanks. Both the Syrah and the Carignan are whole cluster fermented up to 15 days using only indigenous yeasts. Each variety is pressed separately and transferred to oak barrels and stainless-steel tanks for aging.

Maturation: Aged 9-33 months depending on the vintage. 33% in stainless-steel tanks, 55% in neutral 500L Austrian & French oak barrels and 12% in large oak tanks. Each variety is aged separately until the January following the most recent harvest when the blend is established. After blending, the wine goes back into oak barrels and stainless-steel tanks for a short time. 2 months prior to bottling the entire volume is racked into stainless-steel tanks. The wines are typically bottled in May or June with a light filtration.

pH: 3.48

Total SO2: 30ppm



Le Soula 'Le Soula Rouge' 2009

Region: Roussillon

Appellation: Côtes Catalanes IGP

Grapes: 67% Carignan, 30% Syrah, 3% Grenache Noir

Average Vine Age: Carignan (63 years), Syrah (17 years), Grenache Noir (31 years)

Altitude: Multiple parcels located between 1,150 to 2,000 feet (350m-600m)

Soils/Terroir: Decomposed granite (80%) and schist (20%)

Farming: Biodynamic

Harvest: Hand harvested

Yield: 18hl/ha

Winemaking: Each variety is harvested and fermented separately in a combination of stainless steel, concrete and large oak tanks. Fermentation is done whole cluster for 8-24 days, depending on the grape variety. Only naturally occurring indigenous yeasts are used. Each variety is pressed separately and transferred to oak barrels (60%) and stainless-steel tanks (40%) for aging.

Maturation: Aged 20% in used oak vats, 10% in new 500L oak demi-muids, 10% in one-year-old 500L demi-muids, 20% in older 500L demi-muids and 40% in stainless-steel tanks. Each variety is matured separately for 13-15 months before the blend is established. After blending, the wine is transferred back to oak barrels and stainless-steel tanks for an additional 7-9 months of aging. In total, the wine is matured 20-24 months before going to bottle. The wines are only released when the Domaine feels they are ready, which is normally 4-6 years from the date of harvest.

pH: 3.6

Total SO2: 30ppm

