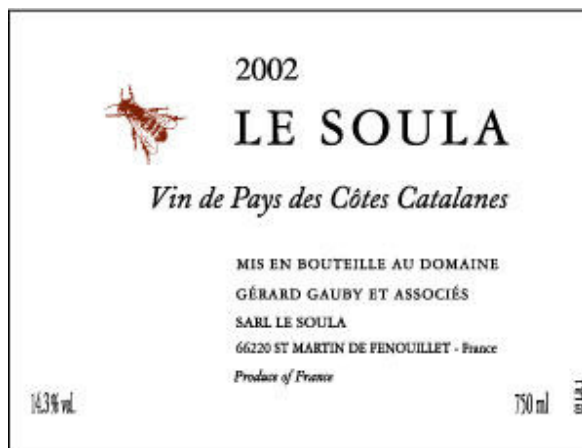


Le Soula *Rouge*



Viticulture

Elevation:	450 – 580m asl
Exposition:	South and east-facing slopes
Soils:	Mainly decomposed granite, some black schist and limestone
Varieties:	Cabernet Sauvignon, Grenache Noir, Carignan, Syrah
Vine age:	From 2 to 85 years old (Carignan)
Yield:	c. 15 hl / ha
Rootstock:	Riparia, 110R, 140R, 3309C and 1103 Paulsen
Clone:	174, 383, 470 (Syrah) + massal selection
Planting density:	4,500 to 6,000 vines / ha
Canopy management:	Mainly bush vines, some double-spur pruning, single guyot and <i>échalat</i> (stakes)
Harvesting:	By hand

Vinification

Pre-fermentation :	Light destalking, no crushing
Yeast:	Natural yeasts
Fermentation vessel:	Stainless steel tanks and conical wooden vats
Duration:	Three to four weeks
Extraction methods:	Pumping over and <i>pigeage</i>
Malolactic fermentation:	In barrel after pressing
Ageing:	15 to 18 months in new, first- and second-fill French oak barrels
Racking:	Twice a year
Final blend:	40% Cabernet Sauvignon, 30% Grenache Noir, 22% Carignan, 8% Syrah
Fining / filtration:	No fining or filtration
Bottle ageing:	Wine released directly after bottling
Production:	c. 10,000 bottles
Closure:	Top grade natural cork

