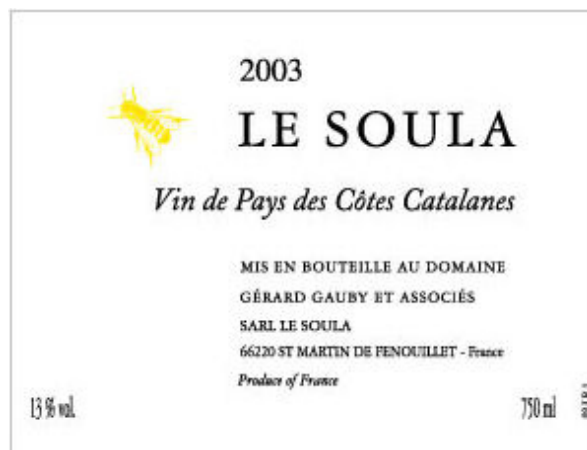


Le Soula Blanc



Viticulture

Elevation:	450 – 580m asl
Exposition:	Predominantly south-facing slopes
Soils:	Mainly granite, some sandy granite
Varieties:	Sauvignon Blanc, Grenache Blanc, Chenin Blanc, Marsanne, Roussanne, Grenache Gris, Maccabeu
Vine age:	From 2 to 50 years old
Yield:	c. 15 hl / ha
Rootstock:	110R, 140R
Clone:	Varied
Planting density:	4,000 to 5,500 vines / ha
Canopy management:	Single and double-spur pruning, some single Guyot pruning
Harvesting:	By hand

Vinification

Pre-fermentation :	Whole-bunch pressing, cold settling
Yeast:	Natural yeasts
Fermentation vessel:	New purpose-built French oak <i>foudre</i>
Duration:	Several weeks, months even
Malolactic fermentation:	In barrel
Ageing:	On fine lees in French oak barrels (new and second-fill 228l and 300l) for 10 months
Final blend:	35% Sauvignon Blanc, 35% Grenache Blanc, the remaining 30% a blend of Chenin Blanc, Marsanne, Roussanne, Grenache Gris, Maccabeu
Fining / filtration:	No fining or filtration
Bottle ageing:	Wine released after bottling
Production:	8,000 bottles
Closure:	Top grade natural cork

