



LE SOULA RED 2011 CÔTES CATALANES IGP

Languedoc-Roussillon



Le Soula means, in *Catalan* language, "Sunny Site".

High in the tortured hillsides of the *Fenouillèdes* region, Le Soula is an extreme-wine making adventure. With its decomposed granite, its implacable seasonality, and its howling winds, this unique area of the North-Roussillon offers all the conditions for those who are in seek of Finesse and Balance. In his organic farming, Gérald inspired himself from the mountain wildlife, which grows amid and in osmosis with the vines.

More details at www.le-soula.com

SOIL TYPE

Soil of decomposed granites (82%) and black schist (18%) in the villages of Saint Martin de Fenouillet, Saint Arnac, Feilluns, Le Vivier. In the Fenouillèdes region between 1,300ft and 1,700ft high

VARIETIES

60% Carignan (79 years old), 35% Syrah & 5% Grenache Noir

CULTURE

Certified organic since 2012. Soils are ploughed. No use of pesticides or chemical fertilizer. Organic and biodynamic treatment using 15 different kind of plants, essential oils and clay.

Manual harvesting from September 9th through October 10th.

VINIFICATION

Whole bunch maceration of 6 to 30 days depending of the grape. Natural yeasts, no enzyme, no chaptalization, no acidification.

AGEING

During 22 months in neutral wooden vats (40%), in new 500 liters French oak barrels (75%), in older 500 liters French oak barrels (25%) and in 2000 liters French oak barrels (20%)

No fining. Light filtration before bottling.

TASTING NOTES

"Despite the blend, it reminds me of a classy northern Rhone Syrah with its gamy, bacon fat, pepper, dried herbs and sweet black raspberry-driven bouquet. Medium-bodied, balanced, with good acidity and fine tannin, it will keep nicely through 2023."

90 - Wine Advocate by Jeb Dunnuck April 2016

From the same Winery:

Le Soula White 2011

