



ALBERT
SOUNIT

RULLY BLANC "BERGERIE"



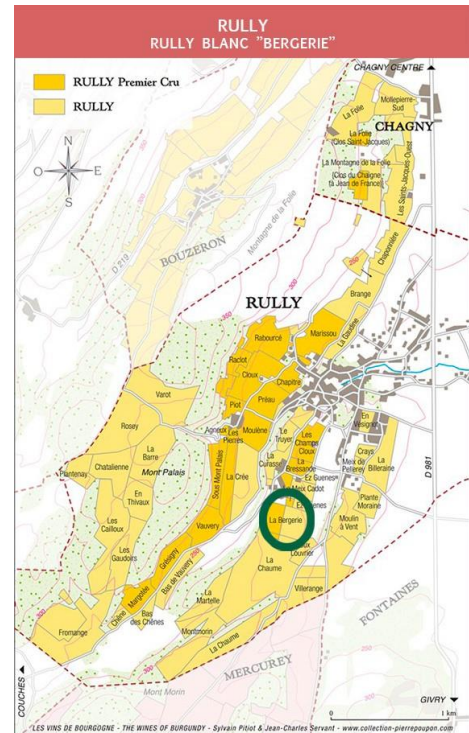
Aromas and flavours: Delicate and smooth – peach, white flower and hints of vanilla. Mineral with well balanced acidity, an intense body and a long finish

Grape Variety: 100 % Chardonnay

Serving temperature: 8-11° C

Ageing potential: 6 years

Food matching: An "allround" fish-wine but also light meat and poultry.



Vineyards:

"La Bergerie" is a 0,16 ha lieu-dit, located on the plateau south of Rully – with a beautiful view to Château de Rully. "La Bergerie" is on an east facing slope bordering the Rully 1. Cru "Meix Cadot" vineyard. The vineyard is harvested by our own team. "La Bergerie" means sheep cottage and refers to a cottage, that was placed on this piece of land back in the Middle Age.

Vinification:

All grapes are hand harvested and sorted. The wine is 100% fermented in French oak, of which around 20% is new. Fermentation is based on native yeast and last, together with the malolactic conversion and maturation 10 month. No racking takes place. During this period, the wine is in contact with its fine lees - batonnage being carried out, when

we believe the wine can benefit from it – giving more body and texture. After this the wine spends 2 months in steel tanks to settle before bottling without filtration.

Tasting notes and serving tips:

The nose is delicate and smooth – peach and white flowers with a hint of vanilla. On the palate you sense minerality and a fine, almost creamy fruit. The acidity is well balanced and plays up against the intense body. There is a long and lingering finish. The wine is an all-round “fish-wine” but matches also very well with light meat and poultry. Serve at 8 – 11 degrees in large glasses.

Drinking window:

Up to 6 years.

Domaine Albert Sounit is based in Rully and Jully-lès-Buxy and is focusing on producing wines from Cote Chalonnaise of high quality. Grapes for the Domaine Albert Sounit wines are sourced from the Domaines own 16,5 ha and grapes for the Albert Sounit wines are purchased based on long lasting relationships. Both Cremant, red and white wines are produced. The Domaine follows the codes of “Agriculture Raisonnée” and started in 2016 the conversion into organic farming.

DOMAINE ALBERT SOUNIT

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