



ALBERT
SOUNIT

CAPRICE "Rosé" Brut
Vin Mousseux – Méthode Traditionelle



Aromas and flavours: Fruity nose – strawberries and raspberries. Soft, smooth and fruity taste with a fresh acidity.

Grape Variety: Gamay, Pineau d'Anis, Ugni-Blanc, Macabeu (Viura)

Serving temperature: 6-7° C

Ageing potential: 2 years after disgorgement.

Food matching: Aperitif and light courses.



This wine is made of grapes from France – outside Burgundy. The sources of the grapes are mainly Loire, Charentes, Lanquedoc and South-west of France.

The grapes are: Gamay, Pineau d'Anis, Ugni-Blanc and Macabeu (*Viura*).

We buy the juice and vinify the wine in our cellars. The wine is produced by the Méthode Traditionelle, which means minimum 9 month of aging on it's lees - but we age it longer to obtain a finer mousse with small bubbles and a more refined fruit.

Tasting notes :

Beautiful delicate « salmon » rosé colored. The mousse is very fine with tiny small bubbles. Fruity nose – strawberries and raspberries. Soft, smooth and fruity taste with a fresh acidity.

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

5, Place du Champ de Foire – 71150 RULLY
Phone +333 85 87 20 71
Fax +333 85 87 09 71

mail : info@albert-sounit.fr
www.albert-sounit.fr
Follow us for news on facebook and instagram