



Cuvee Prestige DEMI SEC



Aromas and flavours: Nose is very pure and fruity with a good depth – green apples and pears with a touch of citrus and brioche. Palate is elegant and fruity and the mousse is very fine and smooth.

Grape Variety: 65% Pinot Noir, 30% Chardonnay, 5% Aligote

Serving temperature: 6-7° C

Ageing potential: Up to 4 years after disgorgement.

Food matching: Perfect as aperitif, but also a good match to light deserts – particularly based on fruit



Vineyards:

75% of the grapes for this Cremant is from own vineyards placed close to our cuverie in Jully-lés-Buxy. The Cremant is a blend of 65% Pinot Noir, 30% Chardonnay and 5% Aligote.

Vinification:

Cremant de Bourgogne must be made according to the Méthode Traditionelle. The base wine is fermented in stainless steel tanks at low temperature – around 14 degrees. The “assemblage” – blending of the many different cuvees of base wine to create the best base wine – takes place in January after the harvest. The blended base wine is bottled during the months following the assemblage and the second fermentation takes place in the bottle. After 14 to 18 months on its lees – the requirement for Cremant de

Bourgogne is only 12 months - the disgorgement takes place. Residual sugar around 35 grams pr. liter.

Tasting notes and serving tips:

The nose is very pure and fruity with a good depth – green apples and pears and a touch of citrus. There are notes of brioche from the time the wine spent on its lees. The palate is elegant and fruity, with a very nice level of acidity balancing very well the discrete sweetness. The mousse is very fine and smooth on the palate. This Cremant is a perfect aperitif but would also be a good match to light deserts – especially fruit based deserts like fruit pie with ice cream. Crème Brulée also works very well. Serve it at 6 – 7 degrees.

Drinking window:

Drinkable at release. If you prefer fresh primary fruit you should enjoy this crémant within 2 years from disgorgement. If you like more complexity and tertiary notes, you should wait 3 - 4 years. Vintage and disgorgement date is printed on the back label.

Domaine Albert Sounit is based in Rully and Jully-lés-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.

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