



ALBERT
SOUNIT

RULLY 1. CRU "LA PUCELLE"



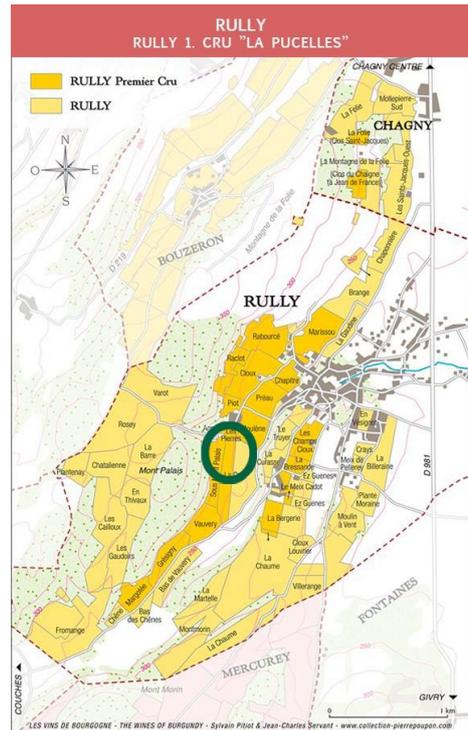
Aromas and flavours: Intense nose of white flowers and exotic fruits like pineapple, mango and nectarines. Nose is very delicate as is the long finish. Acidity is crispy.

Grape Variety: 100 % Chardonnay

Serving temperature: 8-11° C. Decanting is recommended.

Ageing potential: 6-10 years

Food matching: Fish, light meat and poultry.



Vineyards:

"La Pucelle" 1. Cru comprises 6,66 ha and is located on the marked east facing slope just west of Rully. The soil is dominated by limestone with a thin topsoil of clay and small stones. The vineyard is particularly known for its very mineral wines. Domaine Albert Sounit has acquired grapes from the same grower since 1993. The grapes are grown on a small parcel of 0,55 ha, and the vines are more than 70 years old. The name "La Pucelle" means Virgin. The story is that when the old Count of Chateau de Rully had to divide his vineyards among his heirs he gave the best vineyard to his youngest daughter – the Virgin – La Pucelle.

Vinification:

All grapes are hand harvested and sorted. The vine is 100% vinified in 228 L French barrels, of which 35% are new. None of the barrels are more than 2 years old. Fermentation is based on native yeast and last, together with the malolactic conversion and maturation 16 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 - 3 months in steel tanks to settle before bottling without filtration. NDTech corks are used.

Tasting notes and serving tips:

The wine has a very intense nose of white flowers, and exotic fruit like pineapple, mango and nectarines. The wine is elegant and complex on the nose with a very delicate and crispy acidity. The wine is harmonious and in very good balance. The finish is long and delicate. The wine is a perfect partner to turbot, fried scallops and lobster, but generally does very well with fish and other courses where fruit, acidity and minerality can support the dish, whether it be fish, light meat or poultry. Serve at 8 – 11 degrees. Decanting is recommended. Serve in large glasses.

Drinking window:

Easily up to 6 years. In good vintages, and given proper storage, we have had great experiences with bottles more than 10 years old.

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.

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