



ALBERT
SOUNIT

RULLY 1. CRU "RACLOTS"



Aromas and flavours: Intense and complex nose of peach, apricot and mango with notes of brioche. Palate is full bodied with crisp acidity.

Finish is very long and creamy

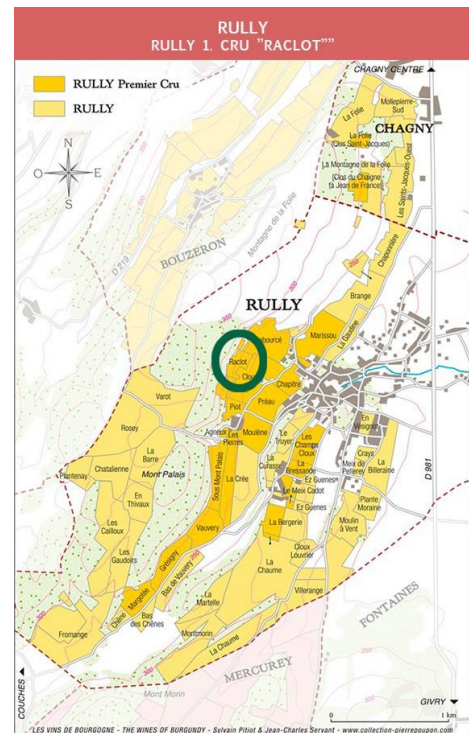
Grape Variety: 100 %

Chardonnay

Serving temperature: 8-11° C

Ageing potential: 6 – 10 years.

Food matching: Intense fish courses, including fried fish. Light meat and poultry. Even fois gras.



Vineyards:

The "Raclot" 1. Cru vineyard comprises 4,66 ha and is placed at relatively high altitude (240 – 275 m), just above "Cloux" and neighbor to "Rabourcé". "Raclot" is sheltered from the cooling northern wind by the "Montagne de Remenot". The steep slope gives optimal exposure to the sun. The soil is dominated by limestone, and the topsoil consists of Oolitic stones. These stones are created by fragments from maritime sediments from the "Jurassic" period, 160 million years ago. The stones retain the warmth which is then reflected back on the vines after sunset. The vines were planted in 1985.

Vinification:

The grapes are all hand harvested and sorted. The wine is 100% vinified in French oak of which 30% is new. 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 nose is intense and complex with peach, apricot and mango complemented with notes of brioche. The palate is full bodied and intense, balanced very well by a crisp acidity. Clear signs of minerality – both on nose and on the palate. Finish is very long and creamy. The wine is a perfect match to more intense fish courses, including fried fish. It also works well with light meat and poultry – and try it with foie gras! Serve at 8 – 11 degrees in large glasses. Can benefit from decanting.

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.

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

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