



## MONTAGNY 1. CRU "VIGNES DE 1928"



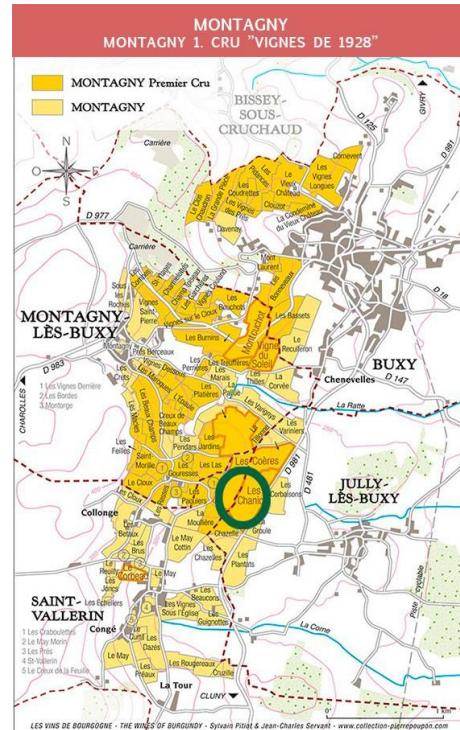
**Aromas and flavours:** The nose is intense and pronounced – aromas ranging from pear over melon, peach and mango to flint and delicate smoke. The palate is intense and mineral. Acidity is very balanced and refreshing. Finish is very long.

**Grape Variety:** 100 % Chardonnay

**Serving temperature:** 8-11° C

**Ageing potential:** More than 8 years

**Food matching:** Intense fish dishes, poultry, pig, charcuterie and cheese.



### Vineyards:

The grapes for this wine are sourced from the oldest vines of the 1. Cru vineyard "Les Chaniots". "Les Chaniots" is east facing and is on a relatively steep slope. In the northern part of the vineyard the limestone bed rock almost meets the surface with only a very shallow clayish topsoil. Here Domaine Albert Sounit owns 2 parcels, and part of the parcels are vines planted in 1928. Only grapes from these old vines are used for this special cuvée.

### Vinification:

All grapes are hand harvested and sorted. The wine is 100% vinified in French barrels – mainly "Special Blancs" from Chasselas. Size is a combination of 228 L and 300 L. Mainly new barrels are used, but 1 year old barrels may also be used if we believe this will give

the wine a better balance or more complexity. 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 very carefully because the wine in itself is very concentrated and full bodied. After this the wine spends 2 - 3 months in stainless steel tanks to settle before bottling without filtration. We mature the wine on bottle for minimum 24 month before we release them to the market. NDTech corks are used. Since only the best barrels will be approved for this wine production typically varies between 2 and 3 barrels, resulting in between 600 and 900 bottles.

**Tasting notes and serving tips:**

The nose is very intense and pronounced – aromas ranging from pear over melon, peach and mango to flint and delicate smoke. The palate is majestic, intense and concentrated. A very refined acidity and minerality frames the intense fruit in a very elegant, yet powerful way. The finish is almost never ending. This wine works very well with more intense fish dishes, poultry, pig as well as with charcuterie and cheese. It would be beneficial to decant this wine before drinking. Serve at 8 – 11 degrees. Save a little of the wine for the cheese and you will find out, that even at room temperature this wine is a pleasure.

**Drinking window:**

Easily up to 8 years, and if properly stored this wine can last for more than a decade.

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Domaine Albert Sounit is based in Rully and Jully-lés-Buxy and is focusing on producing wines from Côte Chalonnaise of high quality. Grapes for the Domaine Albert Sounit wines are sourced from the Domaine's own 16,5 ha and grapes for the Albert Sounit wines are purchased based on long lasting relationships. Both Crémant, 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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