



ALBERT
SOUNIT

BOURGOGNE ALIGOTE "VIELLES VIGNES"



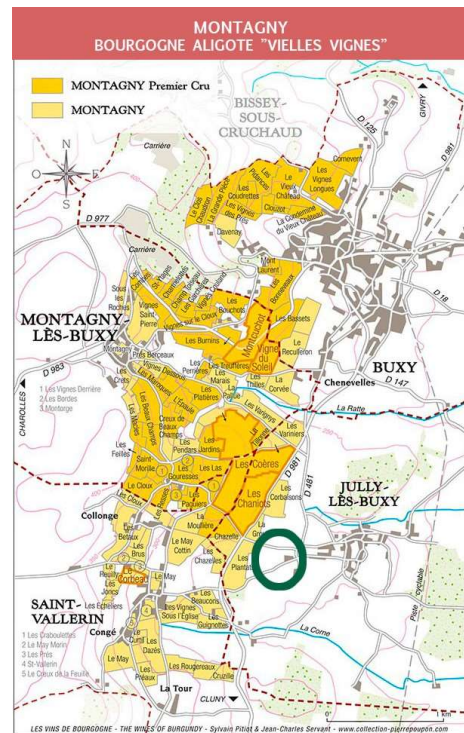
Aromas and flavours: Fresh and floral – white flowers. Mineral and delicate with a well-defined acidity. Medium finish

Grape Variety: 100 % Aligote

Serving temperature: 7-10° C

Ageing potential: 3 years

Food matching: Light fish courses, salads and vegetarian food.



Vineyards:

The vineyard "Les Hesses" is located on the plateau just west of our cuverie in July-lés-Buxy, and for this wine we only pick grapes from vines with an average age of 80 years.

Vinification:

All grapes are hand harvested and sorted. To preserve freshness and the floral elements of this wine, 85% of the most is fermented in stainless steel tanks at around 14 degrees, and the remaining 15% is fermented in 3 – 4-year-old French barrels. After 6 month the wine is blended and transferred to stainless steel tanks, where it settles for 6 – 8 weeks before bottling, either without or with a very light filtration.

Tasting notes and serving tips:

The nose is fresh and floral – white flowers. The palate is fruity and mineral with delicate and well-defined acidity. The wine has a body and intensity that stays on the palate for quite some time. The wine matches light fish courses, salads, and vegetarian food. Serve at 7 – 10 degrees in large glasses.

Drinking window:

Usually within 3 years from the vintage.

Albert Sounit is based in Rully and Jully-lés-Buxy and is focusing on producing wines from Cote Chalonnaise of high quality. Grapes are sourced from our own 16,5 ha and from purchases from long term grape partners. Both Cremant, red and white wines are produced. We follow the codes of "Agriculture Raisonnée" and started in 2016 the conversion into organic farming.

ALBERT SOUNIT

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