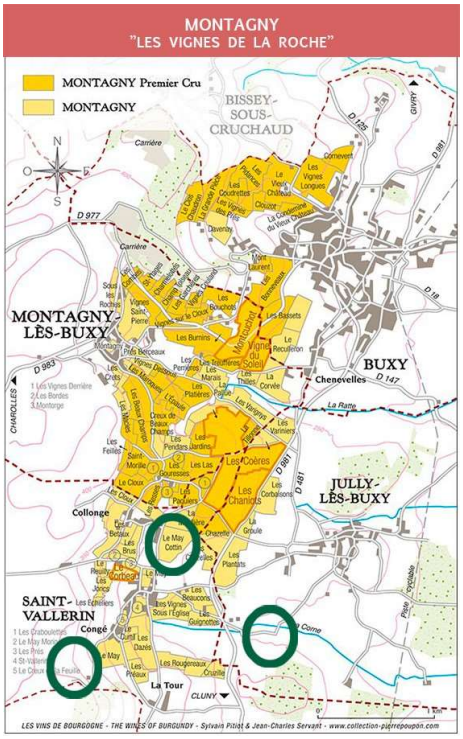
ALBERT SOUNIT

"LES VIGNES DE LA ROCHE"

Aromas and flavours: Very intense nose of fresh and delicate green fruit, citrus, peach and abricot. Discrete notes of lightly toasted barrels.
Grape Variety: 100 % Chardonnay
Serving temperature: 7-10° C
Ageing potential: 5 years
Food matching: An "allround" food wine – vegetarian dishes, fish and light meat.



Vineyards:
The name "Les Vignes de la Roche" refers to the steep rock formation, that rises just above the vineyards, used for this wine. The wine is made of grapes from 3 different vineyards: "La Cassine" "La Guiche" and "Le Pinacle". All vineyards are placed in continuation of the famous Montagny 1. Cru slope in Jully-lés-Buxy. "La Cassine" has an altitude of 350 m and contributes with both minerality and freshness. "La Guiche" has an altitude of 225 m, with a deep soil of limestone, clay and small stones. It adds exotic fruit and body. "Le Pinacle" (220-280 m and part of the May-Cottin vineyard) which is classified as "Montagny village" contributes with high intensity and minerality. 25% of the wine is based on grapes from "Le Pinacle".

Vinification:
All grapes are hand harvested and sorted. The vinification takes place in French oak of which 15% is new. Fermentation is based on native yeast and last, together with the malolactic conversion and maturation 8-9 month. No racking takes place. During this period, the wine is in contact with its fine lees - batonnage being caried out, when we believe the wine can benefit from it – giving more body and texture. After this the wine spends 2 months in steel tanks to settle before bottling without filtration.

Tasting notes and serving tips:
The very intense nose shows fresh and delicate green fruit – with a nice touch of citrus, peach and apricot. On the palate you sense minerality, a soft texture supported by crisp acidity. A discrete lightly toasted barrel note also comes to mind. The wine is an all-round white wine perfect for vegetarian dishes, fish and light meat. Serve at 7-10 degrees in large glasses. Does not need decanting.

Drinking window:
Up to 5 years.

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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