



ALBERT
SOUNIT

MONTAGNY 1. CRU "VIELLES VIGNES"



Aromas and flavours: Floral nose with notes of nectar, peach and abricot. Palate has good intensity and minerality. Long and creamy finish.

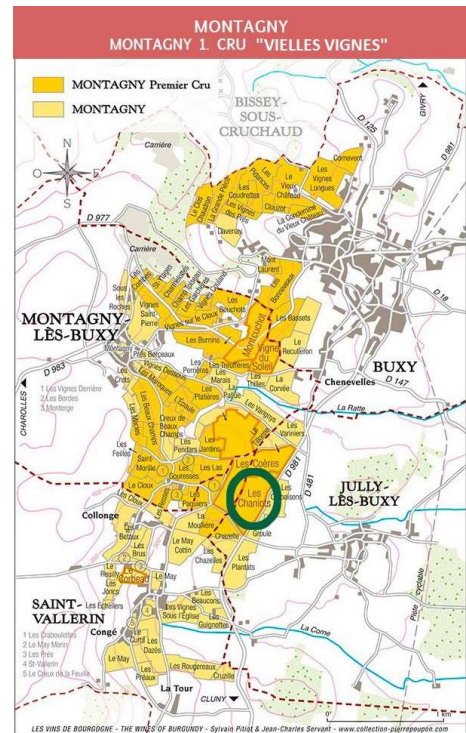
Grape Variety: 100 %

Chardonnay

Serving temperature: 8-11° C

Ageing potential: 4 - 6 years

Food matching: Most fish dishes and white meat



Vineyards:

"Les Chaniots" is 1. Cru and comprises 10,7 ha, of which Domaine Albert Sounit owns 1,72 ha. "Les Chaniots" is east facing and is relatively steep. Domaine Albert Sounit owns altogether 6 parcels in "Les Chaniots". Montagny 1. Cru "Vielles Vignes" is made of grapes from 3 parcels of the southern part of "Les Chaniots" vineyard: "Les Sapin" (planted in 1990), "Les Cabanne Bas" (planted in 1988) and "Les Cabanne Hautes" (planted in 1951). No young plantations – and the average age of the vines is 45 years old. The mother rock is limestone and the southern part has a bit clay and sand on the top-soil.

Vinification:

All grapes are hand harvested and sorted. Fermentation is done 100% en French oak barrels, - predominantly 300 liters and a few barriques of 228 liters. 10% new barrels and the rest in 1 – 3 years old barrels. The alcoholic fermentation is done only with native yeast. The wine went through malolactic fermentation and stays in barrel 8 months following 8 weeks of decanting in a stainless steel tank before being bottled without filtration.

Tasting notes and serving tips:

The nose is floral, - white flowers and touch of sweet nectar, peach and apricots. Good intensity and mineral on the palate, - round with a very long and creamy aftertaste. Good present and lively acidity. Quite a multiple purpose wine, which goes well with most fish dishes and white meat. Serve at 8 – 11 ° in large glasses.

Drinking window:

Up to 4 - 6 years.

Albert Sounit is based in Rully and Jully-lès-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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