



ALBERT
SOUNIT

MERCUREY 1. CRU "CLOS DE MONTAIGUS"



Aromas and flavours: Deep and complex. Dark fruit – blackberries, blueberries, cherries – and spices. Full bodied with smooth tannins and a long finish.

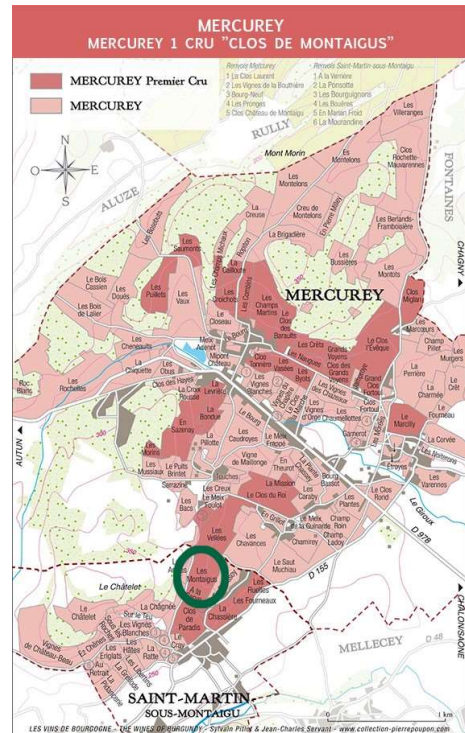
Grape Variety: 100 % Pinot Noir

Serving temperature: 15-17° C.

Decanting is recommended.

Ageing potential: Start drinking after 3 years. Can easily age for 10 years.

Food matching: Powerful dishes like beef, lamb and game.



Vineyards:

Mercurey 1. Cru "Clos de Montaigus" comprises 8,2 ha. The vineyard is located on the Montaigu mountain, just below the forest on an east facing slope towards the "En Boussoy" plateau. The soil is hard limestone with a high content of red clay in the topsoil. The aspect of the vineyard gives a perfect exposure to the sun and the combination of limestone and clay gives wine with pronounced intensity and class – comparable to many great wines from the Côte de Nuits.

Vinification:

All grapes are hand harvested. Sorting takes place 3 times – first when picking the grapes, second when emptying the buckets at the end of the rows and finally at the sorting table. The grapes are destemmed, before being transferred to the fermenting

vats. We do cold maceration at around 9 degrees for 5 to 7 days to extract flavor and color with frequent pumping over. Hereafter the temperature is increased which initiates the alcohol fermentation. We only use natural yeast. During the fermentation, which takes 7 to 9 days, we do light pushdowns. When the alcoholic fermentation has finished, we continue the maceration for 2 to 4 days. After pressing we mature the wine in French oak for 15 months, of which 50% are new and 50% are 1 year old. Finally, the wine is racked on to stainless steel tanks for settling and is being bottled after 3 months without filtration. NDTech corks are used.

Tasting notes and serving tips:

The nose is deep and complex with great finesse. Dark fruit – blackberries, blueberries, cherries – and spices. The bouquet is subtle but can be a little reserved when young. The palate is full bodied and pronounced, tannins very smooth, very long finish – really high quality. It is suitable for more powerful dishes like beef, lamb and game. The wine will benefit from decanting and should be enjoyed in large glasses. Serve at 15 - 17 degrees.

Drinking window:

Start drinking after 3 – 4 years, and if stored correctly this wine can age for +10 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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