



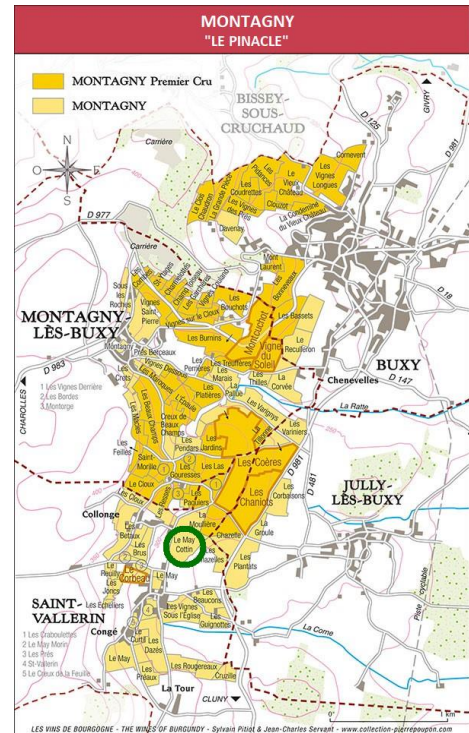
**Aromas and flavours:** “Le Pinnacle” is floral almost a bit vegetative and fruity. It’s very mineral with a crisp acidity. The oak is very well integrated.

**Grape Variety:** 100 % Chardonnay

**Serving temperature:** 7-10° C

**Ageing potential:** 5 years

**Food matching:** Light dishes in general, asparagus, goat cheese and shellfish



### Vineyards:

“Le Pinnacle” is a parcel on the lieu-dit “Le May-Cottin” (altitude of 220-280 m) – situated on the major slope in prolongation of the Montagny 1. Cru slope. The soil consists of limestone, gravel and clay. The soil is quite obviously ancient seabed - with thousands of fossils in the upper soil layers. “Le Pinnacle” is one block of Chardonnay – planted in 1990 and is classified as “Montagny village” which contributes with high intensity and minerality.

### Vinification:

All grapes are hand harvested and sorted. The vinification takes place in French oak 32% in new barrel of 300 l. - 20% in 2 years old 228 l. barrel and 48% in Foudre (large barrel). Fermentation is based on native yeast and last, together with the malolactic

conversion and maturation 10 month. No racking takes place. During this period, the wine is in contact with its fine lees - batonnage being carried 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:**

“Le Pinnacle” is floral almost a bit vegetative and fruity. It’s very mineral with a crisp acidity. The oak is very well integrated. There is a long, clean and fruity finish. “Le Pinnacle” goes very well with light dishes in general, - and asparagus, goat cheese and shellfish in particular. Serve at 7-10 degrees in large glasses. Does not need decanting.

**Drinking window:**

Up to 5 years.

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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 purchase from long term grape partners. Both Cremant, red and white wines are produced. The Domaine follows the codes of “Agriculture Raisonnée” and started in 2016 the conversion into organic farming.

**ALBERT SOUNIT**

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