



## Blanc de Noirs BRUT

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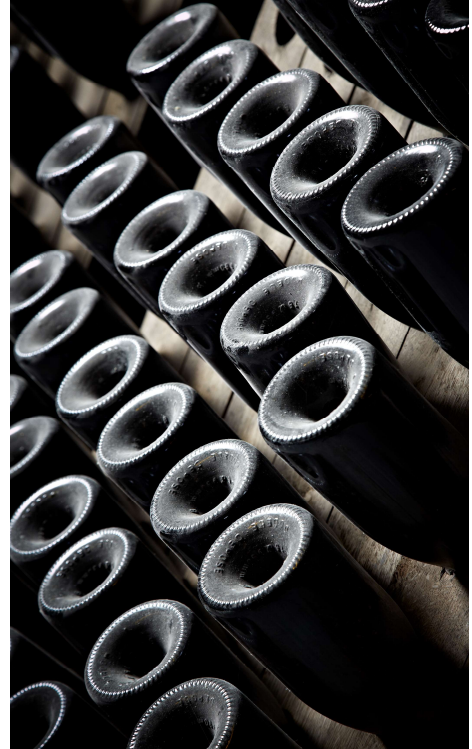
**Aromas and flavours:** Nose is pure and intensely fruity. Red fruit aromas with a complex palate. Well balanced acidity and a long and complex finish.

**Grape Variety:** 100 % Pinot Noir

**Serving temperature:** 6-7° C

**Ageing potential:** 2 years after disgorgement (3-4 years if you like more complexity and tertiary notes)

**Food matching:** – grilled meat,  
– cheese and fruity dessert



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### Vineyards:

The grapes for this Crémant are sourced solely from own vineyards. Only Pinot Noir is used – selected from the best parcels with the most concentrated and classical Pinot Noir character.

### Vinification:

Crémant de Bourgogne must be made according to the Méthode Traditionnelle. The base wine is fermented in stainless steel tanks at low temperature – around 14 degrees. The “assemblage” – blending of the many different cuvees of base wine to create the best base wine – takes place in January after the harvest. The blended base wine is bottled during the months following the assemblage and the second fermentation takes place in the bottle. After 16 to 24 months on its lees – the requirement for Crémant de

Bourgogne is only 12 months - the disgorgement takes place. Residual sugar around 2 - 4 grams pr. liter.

**Tasting notes and serving tips:**

The nose is pure and intensely fruity. Pinot Noir really shows its character with its red fruit aromas. The palate is complex and with a good body. Well balanced acidity and nice signs of tannins. The finish is long and complex. A perfect aperitif, but also pairs very well with light fish courses, shellfish and first and foremost – oysters. Serve at 6 – 7 degrees.

**Drinking window:**

Drinkable at release. If you prefer fresh primary fruit you should enjoy this crémant within 2 years from disgorgement. If you like more complexity and tertiary notes, you should wait 3 - 4 years. Disgorgement date is printed on the back label.

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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 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**

5, Place du Champ de Foire – 71150 RULLY  
Phone +333 85 87 20 71  
Fax +333 85 87 09 71

mail : [info@albert-sounit.fr](mailto:info@albert-sounit.fr)  
[www.albert-sounit.fr](http://www.albert-sounit.fr)  
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