



ALBERT
SOUNIT

BOURGOGNE ROUGE "VIELLES VIGNES"



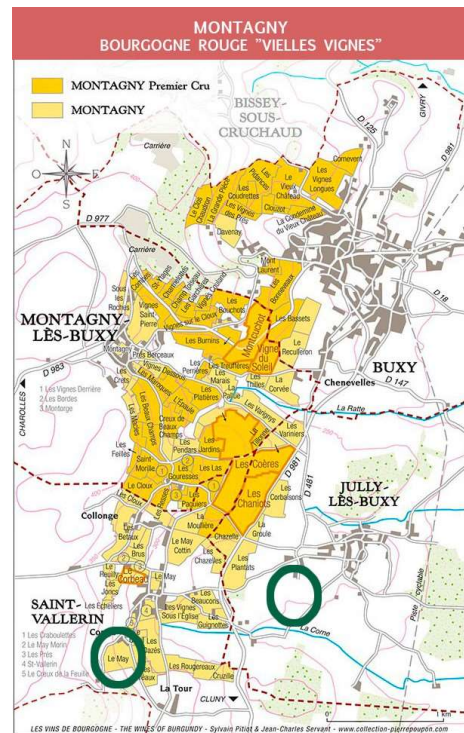
Aromas and flavours: Deep and intense red and black fruit – cherries, plum and strawberries. Black pepper, mocca, vanilla and licorice.

Grape Variety: 100 % Pinot Noir

Serving temperature: 14-16° C

Ageing potential: Up to 6 years.

Food matching: "Allround" food wine – poultry, pork, veal and game.



Vineyards:

Bourgogne Rouge "Vielles Vignes" is made of Pinot Noir from 2 different parcels. The majority part comes from the parcel "Les Saulniers", a south facing parcel of 1,37 ha with 20 – 70-year-old vines (The younger vines being used for our Cremant de Bourgogne). The soil is limestone with a deep topsoil of clay and slate. The grapes from this parcel gives both intensity and concentration. The second parcel is "Le May" – a parcel located on a steep east facing slope at high altitude, in continuation of the Montagny 1. Cru slope. "Le May" has a high content of limestone and contributes with fruit, finesse and minerality.

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 in the cuverie. 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 10 to 12 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 10 months – 10% new. Half of the barrels are 228 L with the remaining part being divided between 300 and 500 L. Finally, the wine is racked on to stainless steel tanks for settling and is being bottled after 3 months without filtration.

Tasting notes and serving tips:

The nose is deep and concentrated with both red and dark fruit – cherries, plum – with a touch of black pepper, mocca, licorice and vanilla. The palate is fruity with a good body and intensity. The wine is an “all-round” food wine, matching very well poultry, pork, veal and even game. Serve in large glasses at 14 – 16 degrees.

Drinking window:

Within 6 years. However, with proper storage and in good vintages we have had great experienced with wines +10 years old.

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
www.albert-sounit.fr

Follow us for news on facebook and instagram