



ALBERT  
SOUNIT

CAPRICE "Blanc de Blancs" Brut  
Vin Mousseux – Méthode Traditionelle



**Aromas and flavours:** Nose is soft and delicate – peach and white flowers. Soft and fruity palate with fine acidity and a good length

**Grape Variety:** Semillon, Ugni-Blanc, Macabeu (Viura), Melon

**Serving temperature:** 6-7° C

**Ageing potential:** 2 years from disgorgement

**Food matching:** Aperitif and light courses.



This wine is made of grapes from France – outside Burgundy. The sources of the grapes are mainly Loire, Charentes, Lanquedoc and South-west of France.

The grapes are: Semillon, Ugni-Blanc, Macabeu (*Viura*) and Melon.

We buy the juice and vinify the wine in our cellars. The wine is produced by the Méthode Traditionelle, which means minimum 9 month of aging on it's lees - but we age it longer to obtain a finer mousse with small bubbles and a more refined fruit.

**Tasting notes :** Beautiful light brilliant golden color. The mousse is very fine with tiny small bubbles. The nose is very soft and delicate with aromas of peach and a fine perfumed spicyness. Soft and fruity on the pallet with a fine acidity and a good length.

---

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**

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)  
Follow us for news on facebook and instagram