

NEWS FROM ALBERT SOUNIT

Dear customers and friends of Albert Sounit.

Unless you follow us on Instagram or Facebook (around 40 postings with news already in 2023) you may have felt a little silence from our side since our last newsletter. This is surely not because nothing have happened, as you will see below.

HARVEST 2023



Luckily this year, we **avoided frost**, and flowering and fruitset was done within days under almost perfect weather conditions. Everything looking great by start of July. We were however struck by **hail** 2 times in July, which did affect our vineyards – with damages from 5-20% - since the hail hits very local. **July was generally wet and to the cool side**, which delayed veraison. However **August was very sunny and warm**, which was good for ripening. We started picking the grapes for crémant on the Sunday the 27th of august and finished it one week later. The harvest of still wines began on the 5th of September and was finished on the 15th. During most of the time the harvest was done under a blue sky with temperatures above 30 degrees, so we started early every day and finished around 1 pm.

The **quantity** of the harvest ended up being very satisfying due to the warm august and the wet soil from the rainy July, and our winemaker since 2010 Sebastian has commented on the **quality** as follows (September 19th): “Regarding the **cremants** the grapes are fruity with a lot of minerality. Acidity around 1 gram higher than in other warm years, which will give a very good balance. The **chardonnay** grapes for the still wines are very aromatic. Acidity is good and this will surely be a great vintage with wines, that also has potential to age. In relation to the **Pinot Noir** for still wines, it is still too early to speak with much certainty – cold maceration is just about finishing. There is some variation in the concentration of the fruit, so careful winemaking is needed. Alcohol and acidity levels are fine. The coming months will show more about the quality level of the reds.”

NEW WINES VINTAGE 2022

In relation to the 2022 harvest, which both offered good quantities and high quality we have been able to extend our product portfolio with 2 new wines.

We have for a long time looked out for a **white Mercurey**, (which we had in our portfolio two decades ago) but they are very hard to get hold of, if you at the same time want to have grapes of high quality. We have been able from 2022 and onwards to acquire grapes from a grower from which we have bought grapes for almost 20 years to supply us with Chardonnay from the parcel "**Vignes de Château Beau**" in Mercurey. Based on the barrel tasting so far, we have a great wine in the making. We have recently tasted 20 year old white Mercurey from our private cellar and are impressed by the quality, complexity and longevity of those wines.

We have also been able to have the great opportunity to again make **Pinot Noir 1. Cru En Choué from Givry**. However we have only 2 barrels so the wine will be strictly allocated. Also for 2023 we have 2 barrels.

We look forward to introducing those 2 new wines for you.

ORGANIC CERTIFICATION



As you probably know, Albert Sounit have worked organically for many years but have – as a lot of other producers - never applied for **organic certification**. However, we have decided to apply for certification and did that already early this year. So we keep our focus on organic viticulture and vinification, just as we intensify our focus on sustainability and regenerative viticulture. More about that in the future.

NEW CUVERIE FOR OUR VINTAGE 2023!



In June we finished the **extension of our cuverie**, and filled it with new tanks and technology, so it was ready for the 2023 harvest. We now have the capacity to vinify 30 HA. Everything went very well for this first harvest, even though working rhythm and technology was different to the earlier years. We will continue constantly to invest in technology and tools that can improve the quality of our wines.

RESTORE IN RULLY



Our almost 175-year-old domicile in Rully has also undergone a **significant brush up**, including a new tasting room. So, we look forward to welcoming you and hope you will pay us a visit.

RATINGS OF THE YEAR



We have also put more focus on **ratings of our wines** – and with very good results from Decanter, Bourgogne Aujourd’hui, Revue du Vin de France, The Drinks Business etc . You can see the ratings on our website, and some of them are also posted on Facebook/Instagram.

FACEBOOK, INSTAGRAM

Finally we will encourage you to follow us on **Instagram or Facebook (albertsounit)**, since more and more communication from our side will be posted there.

We would like to wish you a nice autumn and look forward to the future corporation. If this newsletter **raises any questions**, feel free to reach out to any of us.

We expect to issue another Newsletter later this year.

Anne

Soeren.

Rully, September 2023



VINS FINS & CRÉMANTS DE BOURGOGNE

5, Place du Champ de Foire

71150 RULLY – France

Tel : 03 85 87 20 71 / info@albert-sounit.fr

www.albert-sounit.fr

