

BOURGOGNE ALIGOTÉ

”VIEILLES VIGNES”



ALBERT SOUNIT



GRAPE VARIETY: 100 % Aligoté.

AREA: 0.30 ha.

EXPOSITION: East, relatively steep slope.

SOIL: clay limestone.

AROMAS AND FLAVOURS:

Fresh and floral – white flowers. Mineral and delicate with a well-defined acidity. Medium finish.

AGEING POTENTIAL: 3 years.

FOOD MATCHING: Light fish courses, salads and vegetarian food.

SERVING TEMPERATURE: 7-10° C.

VINEYARDS:

The vineyard “Les Hesses” is located on the plateau just west of our cuverie in Jully-lès-Buxy, and for this wine we only pick grapes from vines with an average age of 80 years.

HARVEST: By hand, sorted and 100% destemmed.

VINIFICATION:

To preserve freshness and the floral elements of this wine, ≈90% of the most is fermented in stainless steel tanks at around 14 degrees, and the remaining 10% is fermented in 3 years old French barrels of 300 L with light toasting.

AGEING: 7 months:

- 5 months
 - ≈10 % in 3 years old barrels.
 - ≈90 % in stainless steel tanks.
- 2 months in stainless steel tanks before being bottled.

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