

BOURGOGNE

”LES VIGNES DE LA ROCHE”



ALBERT SOUNIT



GRAPE VARIETY: 100 % Chardonnay.

AREA: 0.6303 ha.

EXPOSITION: North and East.

SOIL: Clay limestone with shallow topsoil.

AROMAS AND FLAVOURS:

Very intense nose of fresh and delicate green fruit, citrus, peach and abricot.

Discrete notes of lightly toasted barrels.

AGEING POTENTIAL: 5 years.

FOOD MATCHING: An “allround” food wine – vegetarian dishes, fish and light meat.

SERVING TEMPERATURE: 10-11° C.

VINEYARDS:

The wine is made of grapes from 3 different vineyards: "La Cassine" "La Guiche" and "Le Pinnacle".

“La Cassine” contributes with structure. “La Guiche” adds exotic fruit and body. “Le Pinnacle” which is classified as “Montagny village” contributes with high intensity and minerality.

HARVEST: By hand, sorted and 100% destemmed.


VINIFICATION:

Fermentation is based on native yeast and last, together with the malolactic conversion and maturation 9 month. No racking takes place. During this period, the wine is in contact with its fine lees - batonnage being carried out, when we believe the wine can benefit from it – giving more body and texture.

AGEING: 9 months:

- 6 months 10% new barrels and the rest in 1 – 3 years old barrels and foudre (large oak barrel).
- 3 months in stainless steel tank before being bottled without filtration.

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