



BOURGOGNE

”VIEILLES VIGNES”



ALBERT SOUNIT

GRAPE VARIETY: 100 % Pinot Noir.

AREA: 1,50 ha.

EXPOSITION: South, South -East and East.

SOIL: Limestone clay with deep.

AROMAS AND FLAVOURS:

Deep and intense red and black fruit - cherries, plum and strawberries.

Black pepper, mocca, vanilla and licorice.

AGEING POTENTIAL: Up to 6 years.

FOOD MATCHING: “Allround” food wine – poultry, pork, veal and game.

SERVING TEMPERATURE: 14-16° C.

VINEYARDS:

Bourgogne Rouge “Vielles Vignes” is made of Pinot Noir from 2 different parcels. The majority part comes from the parcel “Les Plantats-saulniers”, a south facing parcel of 1,37 ha with up to 70 year old vines. The grapes from this parcel gives both intensity and concentration. The second parcel is “Le May” – a parcel located in St Vallerin with a high content of limestone and contributes with fruit, finesse and minerality.

HARVEST: By hand, sorted and 100% destemmed.


VINIFICATION:

Very careful sorting. The grapes are destemmed, before being transferred to the fermenting vats. We do cold maceration at around 5 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.

AGEING: 10 months:

- 7 months ≈ 15% new barrels and the rest in 1 – 3 years old barrels.
- 3 months in stainless steel tank before being bottled without filtration.

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