

CRÉMANT DE BOURGOGNE

”GRANDE CUVÉE” MILLÉSIMÉ

BRUT, GRAND EMINENT



ALBERT SOUNIT



GRAPE VARIETY:

100% Chardonnay.

AROMAS AND FLAVOURS:

Nose is deep, intense and complex – white flowers, brioche, peach and apricot. Palate is intense and full-bodied with high complexity. Finish is creamy and long.

AGEING POTENTIAL:

10 years after disgorgement.

FOOD MATCHING: Matches most fish courses and poultry, mild cheeses – even foie gras.

SERVING TEMPERATURE: 7-8° C.

DOSAGE: 4-6 g/L.

VINEYARDS:


This Cremant is made of 100% Chardonnay. Only grapes from own vineyards are used, and only the very best of our many different cuvees of Chardonnay are selected for this special Cremant. The wine is classified as “Grand Eminent”, which requires at least 36 months on its lees.

HARVEST: By hand, sorted and 100% destemmed.

VINIFICATION:

Cremant de Bourgogne must be made according to the Méthode Traditionelle. Approximately 80% of the base wine is fermented in stainless steel tanks at low temperature – around 15-16 degrees. The remaining approximately 20% is fermented in 300 liter French oak barrels. The “assemblage” – blending of the many different cuvees of base vine to create the best base wine – takes place in January after the harvest. The blended base wine is bottled during the months following the assemblage and the second fermentation takes place in the bottle. After minimum 36 months on its lees, the disgorgement takes place. Residual sugar around 4 - 6 grams pr. liter.

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