



MERCUREY 1^{er} CRU

”CLOS DES MONTAIGUS”



ALBERT SOUNIT

GRAPE VARIETY: 100 % Pinot Noir.

AREA: 1.63 ha.

EXPOSITION: South East.

SOIL: Limestone and Clay.

AROMAS AND FLAVOURS:

The nose is deep and complex with great finesse. Dark fruit – blackberries, blueberries, cherries – and spices.

The bouquet is subtle and can be a little reserved when young. The palate is full bodied and pronounced, tannins very smooth, very long finish.

AGEING POTENTIAL: 10 years.

FOOD MATCHING: Beef, lamb, game.

SERVING TEMPERATURE: 14-16° C.

VINEYARDS:

The vineyard is located on the Montaigus mountain. The aspect of the vineyard gives a perfect exposure to the sun and the combination of limestone and clay gives wine with pronounced intensity and class.

HARVEST: By hand, sorted and 100% destemmed.

VINIFICATION:

Sorting takes place 3 times – first when picking the grapes, second when emptying the buckets at the end of the rows and finally at the sorting table. 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.

AGEING: 15 months:

- 12 months ≈ 50% new barrels and the rest in 1 – 3 years old barrels, light heating.
- 3 months in stainless steel tank before being bottled without filtration.

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