

MERCUREY "NOBLESSE"



ALBERT SOUNIT



GRAPE VARIETY: 100 % Pinot Noir.

AREA: 2.93 ha.

EXPOSITION: South East.

SOIL: Soil on deep marls, limestone marls.

AROMAS AND FLAVOURS:

Deep, complex and pronounced. Dark fruit – blackberries, cherries – and a delicate mix of spices. Full bodied with mature tannins and a very long finish.

AGEING POTENTIAL: + 10 years.

FOOD MATCHING:

Powerfull dishes like beef, lamb and game.

SERVING TEMPERATURE: 14-16° C.

Decanting is recommended.

VINEYARDS:

"Noblesse" is made from the best and oldest vines from the "En Boussoy" vineyard – an east facing parcel on the plateau just below the 1. Cru vineyard "Clos de Montaigus" – only separated by wheel tracks. The vines are more than 70 years old.

HARVEST: By hand, sorted and 100% destemmed.


VINIFICATION:

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 15 days, we do light pushdowns. When the alcoholic fermentation has finished, we continue the maceration for 2 to 4 days. The production is very limited. First vintage of this wine was made in 2015. This cuvée is not systematically made – only when we can obtain excellent quality.

AGEING: 15 months:

- 12 months 100% new barrels.
- 3 months in stainless steel tank before being bottled without filtration.

5, Place du Champ de Foire - 71150 RULLY – France

+33 (0)3 85 87 20 71  info@albert-sounit.fr / www.albert-sounit.fr

