

# MERCUREY

## ”VIEILLES VIGNES”



ALBERT SOUNIT



**GRAPE VARIETY:** 100 % Pinot Noir.

**AREA:** 2.93 ha.

**EXPOSITION:** South East.

### SOIL:

Soil on deep marls, limestone marls. Hard content of clay. Ideal conditions for Pinot Noir to produce deep and full bodied wines, with potential for ageing.

### AROMAS AND FLAVOURS:

Intense dark fruit – blackberries, cherries – notes of roasted coffee beans, chocolate and black pepper. Full bodied with a long and fruity finish.

**AGEING POTENTIAL:** Up to 8 years.

**FOOD MATCHING:** Beef, lamb, game.

**SERVING TEMPERATURE:** 14-16° C.

### VINEYARDS:

The grapes come from parcels located in Saint Martin sous Montaignus in the southern part of Mercurey.

The vines are between 45 and 70 years old.

The name is dominated by limestone.

**HARVEST:** By hand, sorted and 100% destemmed.

### VINIFICATION:

The grapes are destemmed, before being transferred to the fermenting vats. We do cold maceration at around 9 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 7 to 9 days, we do light pushdowns. When the alcoholic fermentation has finished, we continue the maceration for 2 to 4 days.

### AGEING: 15 months:

- 12 months ≈ 50% 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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