

# MONTAGNY I. CRU

## ”LA CABANE”



ALBERT SOUNIT

**GRAPE VARIETY:** 100 % Chardonnay.

**AREA:** 1.70 ha.

**EXPOSITION:** East, relatively steep.

### **SOIL:**

The mother rock is limestone and the southern part has a bit of clay and sand on the top-soil.

### **AROMAS AND FLAVOURS:**

Floral nose with notes of nectar, peach and abricot.  
Palate has good intensity and minerality.  
Long and creamy finish.

**AGEING POTENTIAL:** 6 - 10 years.

### **FOOD MATCHING:**

Most fish dishes and white meat.

**SERVING TEMPERATURE:** 10-11° C.

### **VINEYARDS:**

”Les Chaniots” is I. Cru and comprises 10,7 ha. Albert Sounit owns 1,72 ha. Montagny I. Cru ”La Cabane” is made of grapes from the southern part of ”Les Chaniots” vineyard: No young plantations and the average age of the vines is 45 years old.

The name of ”la Cabane” refers to a small, typically burgundian hut (cabane) which was built of dry stones in this plot.

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

### **VINIFICATION:**

Fermentation is done in 100% in French oak barrels, - predominantly 300 liters and a few barrels of 228 liters. The alcoholic fermentation is done only with native yeast. The wine went through malolactic fermentation.

**AGEING:** 11 months:

- 9 months - 4 years old barrels, 20% barrels of 500 L and 80% barrels of 228 L.
- 2 months in stainless steel tank before being bottled without filtration.

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

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

