

MONTAGNY I. CRU

”VIGNES DE 1928”



ALBERT SOUNIT



GRAPE VARIETY: 100 % Chardonnay.

AREA: 1.70 ha.

EXPOSITION: East, relatively steep slope.

SOIL:

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

AROMAS AND FLAVOURS:

The nose is intense and pronounced – aromas ranging from pear over melon, peach and mango to flint and delicate smoke. The palate is intense and mineral. Acidity is very balanced and refreshing. Finish is very long.

AGEING POTENTIAL: More than 8 years.

FOOD MATCHING: Intense fish dishes, poultry, pig, charcuterie and cheese.

SERVING TEMPERATURE: 10-11° C.

VINEYARDS:

The grapes for this wine are sourced from the oldest vines of the I. Cru vineyard “Les Chaniots”.

HARVEST: By hand, sorted and 100% destemmed.

VINIFICATION:

100% vinified in French barrels of 300 L. Fermentation is based on native yeast and last, together with the malolactic conversion and maturation 14 months. During this period, the wine is in contact with its fine lees - batonnage being carried out very carefully because the wine in itself is very concentrated and full bodied. Since only the best barrels will be approved for this wine production is very limited.

AGEING: 14 months:

- 11 months ≈ 30% 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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