

# MONTAGNY 1. CRU "LES CHANIOTS"



ALBERT SOUNIT



**GRAPE VARIETY:** 100 % Chardonnay.

**AREA:** 1.70 ha.

**EXPOSITION:** East.

**SOIL:** Clay, little depth on crumbly limestone.

## AROMAS AND FLAVOURS:

Deep, complex and intense nose of nectar, peach and abricot. Palate is powerful yet mineral. Crispy acidity and a long finish.

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

**FOOD MATCHING:** Intense fish dishes, light meat and cheeses based on cow milk.

**SERVING TEMPERATURE:** 10-11° C.

## VINEYARDS:

"Les Chaniots" is 1. Cru and comprises 10,7 ha. Albert Sounit owns 1,72 ha. We own altogether 6 parcels in "Les Chaniots". In the northern part we have parcels with wines planted back in 1928 and in the southern part we have vines with ages ranging from 45 to 70 years.

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

## VINIFICATION:

Fermentation is based on native yeast and last, together with the malolactic conversion and maturation 15 month. No racking takes place. During this period, the wine is in contact with its fine lees - batonnage is limited since the juice itself has body and intensity.

## AGEING:

 15 months:

- 11 months ≈ 20% new barrels and the rest in 1 – 2 years old barrels.
- 4 months in stainless steel tank before being bottled without filtration.

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