

MONTAGNY "PINACLE"



ALBERT SOUNIT



GRAPE VARIETY: 100 % Chardonnay.

AREA: 0.3479 ha.

EXPOSITION: East.

SOIL: Limestone, gravel and clay. The soil is quite obviously ancient seabed - with thousands of fossils in the upper soil layers.

AROMAS AND FLAVOURS:

"Le Pinnacle" is floral, almost a bit vegetative and fruity. It's very mineral with a crisp acidity. The oak is very well integrated.

AGEING POTENTIAL: 5 years.

FOOD MATCHING: Light dishes in general, asparagus, goat cheese and shellfish.

SERVING TEMPERATURE: 10-11° C.

VINEYARDS:

"Le Pinnacle" is a parcel on the lieu-dit "Le May-Cottin" (altitude of 220-280 m) – situated on the major slope in prolongation of the Montagny I. Cru slope.

"Le Pinnacle" is one block of Chardonnay – planted in 1990 and is classified as "Montagny village" which contributes with high intensity and minerality.

HARVEST: By hand, sorted and 100% destemmed.


VINIFICATION:

Fermentation is based on native yeast and last, together with the malolactic conversion and maturation 9 month. No racking takes place. During this period, the wine is in contact with its fine lees - batonnage being carried out, when we believe the wine can benefit from it – giving more body and texture.

AGEING: 9 months:

- 7 months : 25% new barrels of 228 L. and 75% in 2 years old 228L.
- 2 months in stainless steel tank before being bottled without filtration.

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