

RULLY

”LA BERGERIE”



ALBERT SOUNIT



GRAPE VARIETY: 100 % Chardonnay.

AREA: 0.1633 ha.

EXPOSITION: East.

SOIL: Clay, deep soil.

AROMAS AND FLAVOURS:

Peach, white flowers and hints of vanilla. Mineral with well balanced acidity, an intense body and a long finish.

AGEING POTENTIAL: 5-6 years.

FOOD MATCHING:

An “allround” fish-wine but also light meat and poultry.

SERVING TEMPERATURE: 10-11° C.

VINEYARDS:

”La Bergerie” is located on the plateau south of Rully with a beautiful view to Chateau de Rully. “La Bergerie” means sheep cottage and refers to a cottage, that was placed on this piece of land back in the Middle Age.

HARVEST: By hand, sorted and 100% destemmed.


VINIFICATION:

100% fermented in French oak. Fermentation is based on native yeast and last, together with the malolactic conversion and maturation 11 months. No racking. 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: 11 months:

- 9 months ≈ 15% new barrels and the rest in 1 – 3 years old barrels.
- 2 months in stainless steel tank before being bottled without filtration.

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