



ALBERT
SOUNIT

MERCUREY "VIELLES VIGNES"



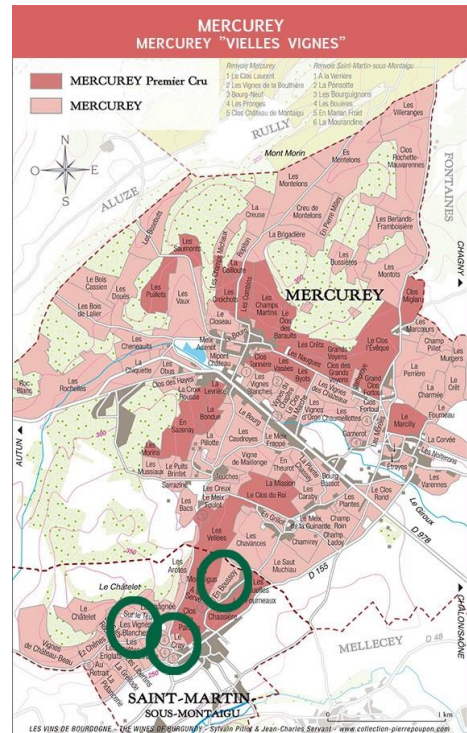
Aromas and flavours: Intense dark fruit – blackberries, cherries – notes of roasted coffee beans, chocolate and black pepper. Full bodied with a long and fruity finish.

Grape Variety: 100 % Pinot Noir

Serving temperature: 15-17° C

Ageing potential: Up to 8 years

Food matching: Beef, lamb, game.



Vineyards:

The grapes come from 3 parcels – all located on the east or south side of the Montaigu mountain in the southern part of Mercurey. The soil is hard limestone with a relatively high content of clay, which gives ideal conditions for Pinot Noir to produce deep and full-bodied wines – with potential for ageing. Around 50% of the grapes come from the "En Boussoy" vineyard – east facing only separated from the 1. Cru "Clos de Montaigus" by wheel tracks. The soil is limestone and red clay, and the vines are more than 70 years old. The second parcel is "Le Cray" – an east facing slope bordering the 1. Cru vineyard "Clos de Paradis". Vines from here are around 45 years old. The third parcel is "Les Vignes Blanches" – a south-facing slope with 70 – 80 years old vines. The name refers to the light soil, dominated by limestone.

Vinification:

All grapes are hand harvested. Sorting takes place 3 times – first when picking the grapes, second when emptying the buckets at the end of the rows and finally at the sorting table. The grapes are destemmed, before being transferred to the fermenting vats. We do cold maceration at around 9 degrees for 5 to 7 days to extract flavor and color with frequent pumping over. Hereafter the temperature is increased which initiates the alcohol fermentation. We only use natural yeast. During the fermentation, which takes 7 to 9 days, we do light pushdowns. When the alcoholic fermentation has finished, we continue the maceration for 2 to 4 days. After pressing we mature the wine in French oak for 15 months, of which 50% are new and 50% are 1 year old. Finally, the wine is racked on to stainless steel tanks for settling and is being bottled after 3 months without filtration.

Tasting notes and serving tips:

The wine is deep and dark in color with a nose of intense dark fruit – cherries, blackberries – and notes of roasted coffee beans, chocolate and black pepper. The palate is full bodied, fruity and complex with very soft tannins. The finish is long and fruity. Serve this wine with meat dishes like beef or lamb. The wine is particularly suitable for game. Serve at 15 – 17 degrees in large glasses.

Drinking window:

Up to 8 years, and if stored well it can last +10 years.

Domaine Albert Sounit is based in Rully and Jully-lès-Buxy and is focusing on producing wines from Cote Chalonnaise of high quality. Grapes for the Domaine Albert Sounit wines are sourced from the Domaines own 16,5 ha and grapes for the Albert Sounit wines are purchased based on long lasting relationships. Both Cremant, red and white wines are produced. The Domaine follows the codes of "Agriculture Raisonnée" and started in 2016 the conversion into organic farming.

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