

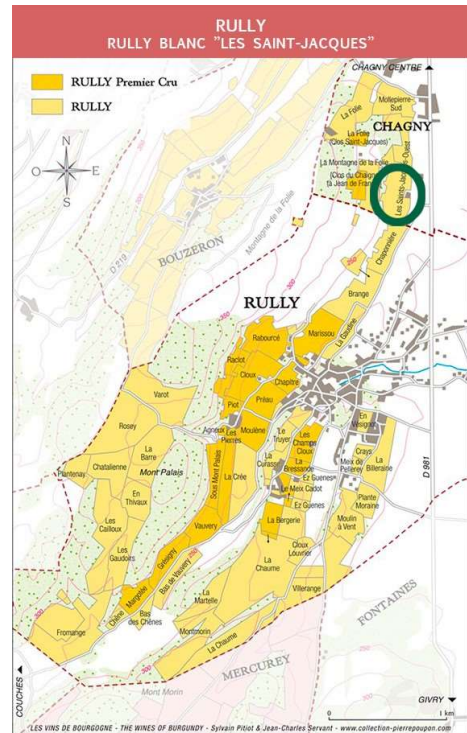


ALBERT
SOUNIT

RULLY BLANC "LES SAINT-JACQUES"



Aromas and flavours: Fruity and floral – white flowers. Exotic fruits – pineapple and mango. Mineral with a crispy acidity. Long and fruity finish
Grape Variety: 100 % Chardonnay
Serving temperature: 8-11° C
Ageing potential: At least 6 years.
Food matching: Most fish courses, light meat and poultry. Very good with scallops.



Vineyards:

"Les Saint-Jacques" is located north of Rully – just below the 1. Cru vineyards "Clos de Chaigne" and "Clos Saint-Jacques". The vineyard is facing east and comprises 15,89 ha. Domaine Albert Sounit does not own the vineyard but have since 2001 bought grapes from a 0,74 ha small parcel. The vines are planted in 1985. The soil is dominated by limestone with a thin topsoil of clay, sand and gravel. The name of the parcel refers to the old pilgrim route from Langres over Beaune, Chagny, Rully and further on to Santiago de Compostella, which passed by this parcel.

Vinification:

The wine is 100% vinified on French oak of which around 27% is new oak. Half of the barrels are 300 L with the other half being 228 L. Fermentation is based on native yeast

and last, together with the malolactic conversion and maturation 10 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. After this the wine spends 2 months in stainless steel tanks to settle before bottling without filtration.

Tasting notes and serving tips:

The nose is very floral and fruity, with notes of white flower, rosé grapefruit and minerality. You also sense some exotic fruit, like pineapple and mango. The fruitiness continues on the palate, framed by a very present minerality. The well-balanced acidity secures a fruity and lively aftertaste, that stays on the palate for a long time. The wine is a very good all-round fish wine but plays also very well with light meat and poultry. And try it with fried Saint-Jacques scallops, and you will find, that it is not just the name, that links them together. Serve at 8 – 11 degrees in large glasses.

Drinking window:

Easily up to 6 years. In good vintages, and given proper storage, we have had good experiences with bottles more than 10 years old.

Albert Sounit is based in Rully and Jully-lés-Buxy and is focusing on producing wines from Cote Chalonnaise of high quality. Grapes are sourced from our own 16,5 ha and from purchases from long term grape partners. Both Cremant, red and white wines are produced. We follow the codes of "Agriculture Raisonnée" and started in 2016 the conversion into organic farming.

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