



RULLY

”LES SAINT-JACQUES”



ALBERT SOUNIT

GRAPE VARIETY: 100 % Chardonnay.

AREA: 0.74 ha.

EXPOSITION: Due east.

SOIL:
Clay limestone and limestone marl subsoil.

AROMAS AND FLAVOURS:
Fruity and floral – white flowers. Exotic fruits – pineapple and mango. Mineral with a crispy acidity. Long and fruity finish.

AGEING POTENTIAL: 6 years.

FOOD MATCHING:
Most fish courses, light meat and poultry.
Very good with scallops.

SERVING TEMPERATURE: 10-11° C.

VINEYARDS:

Albert Sounit does not own the vineyard but have bought grapes since 2001. The vines are planted in 1985. 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.

HARVEST: By hand, sorted and 100% destemmed.

VINIFICATION:

≈ 40% of the barrels are 500L, 20% are 300L, 30% are 228L and 10% are 132 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.

AGEING: 12 months:

- 10 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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