



ALBERT
SOUNIT

MONTAGNY 1. CRU "LES CHANIOTS"



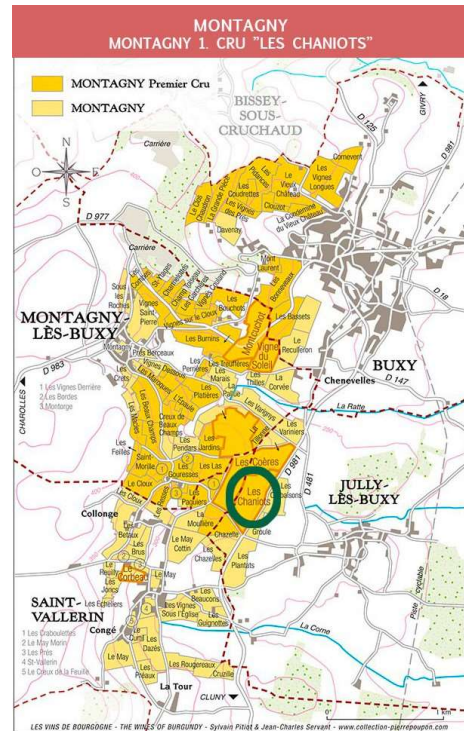
Aromas and flavours: Deep, complex and intense nose of nectar, peach and abricot. Palate is powerful yet mineral. Crispy acidity and a long finish.

Grape Variety: 100 % Chardonnay

Serving temperature: 8-11° C

Ageing potential: 6 – 10 years

Food matching: Intense fish dishes, light meat and cheeses based on cow milk.



Vineyards:

"Les Chaniots" is 1. Cru and comprises 10,7 ha, of which Domaine Albert Sounit owns 1,72 ha. "Les Chaniots" is east facing and is relatively steep. In the northern part of the vineyard the limestone bed rock almost meets the surface with only a very shallow clayish topsoil. In the southern part – called "La Cabanne" – the aspect is convex with more clay and sand in the topsoil. Domaine Albert Sounit owns altogether 6 parcels in "Les Chaniots". In the northern part we have parcels with wines planted back in 1928 and in the southern part we have vines with ages ranging from 45 to 70 years.

Vinification:

All grapes are hand harvested and sorted. For "Les Chaniots" we only use old vines with an average age of more than 70 years. Most of the grapes are sourced from the

northern parcels, which has the highest content of limestone. Some years a small portion of grapes from the southern parcels are included. The vinification takes place in French oak of which 30% is new – some 300 L, some 228 L. Fermentation is based on native yeast and last, together with the malolactic conversion and maturation 16 month. No racking takes place. During this period, the wine is in contact with its fine lees - batonnage is limited since the juice itself has body and intensity. After this the wine spends 2 – 3 months in steel tanks to settle before bottling without filtration. NDTech corks are used.

Tasting notes and serving tips:

The nose is deep, complex and very intense. Notes of nectar, peach and apricot. The palate is powerful, yet mineral, with a velvety texture. The acidity is very crispy, and the finish is long. The wine is a very good partner to more intense fish dishes, light meat, and cheeses based on cow milk. And try it also with mushroom stew. 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 experienced 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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