



Wijnfiche

**Domaine Albert Sounit – Les Saint-
Jacques | Rully
France (BOURGOGNE COTES
CHALONNAISE) – 2022**

Domain

Dom. Albert Sounit

Crémant de Bourgogne is the specialization of this small house that is located in Rully, the heart of the Crémant de Bourgogne region. The sparkling wines of Sounit are regularly labeled as extremely beautiful wines by the international press. In addition, they feed a number of beautiful silent white and red wines on a small scale, whereby respect for the "terroir" is paramount. At Sounit wines are still being raised that are authentic to the Châlonnaise region. The wood upbringing (common for many burgundies) is applied in a balanced way, with the result: fresh, generous and yet robust Burgundy as the wines from this region should be.

Vinification

The wine is 100% vinified on French oak of which around 18% 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.

Taste

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.

Food pairing

Fish in sauce | Fish - fish stew | Sweetbread | Scallops

General information

Type: White wine

Grape varieties: Chardonnay (100%)

Viticulture: Traditional

Storage (years): + 5-7

Serving temperature: 10-12 °C

Taste profile: Complex with oak

