



Wijnfiche

## **Domaine Albert Sounit – Les vignes de la Roche | Bourgogne Blanc France (BOURGOGNE) – 2020**

### **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**

All grapes are hand harvested and sorted. The vinification takes place in French oak of which 10% is new. Fermentation is based on native yeast and last, together with the malolactic conversion and maturation 8-9 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 steel tanks to settle before bottling without filtration.

### **Taste**

The very intense nose shows fresh and delicate green fruit – with a nice touch of citrus, peach and apricot. On the palate you sense minerality, a soft texture supported by crisp acidity. A discrete lightly toasted barrel note also comes to mind.

### **Food pairing**

Sweetbread | Fish - Monkfish with leek | Dishes with curry | Fish - grilled

## General information

Type: White wine

Grape varieties: Chardonnay (100%)

Viticulture: Traditional

Storage (years): + 5-7

Serving temperature: 8-10 °C

Taste profile: Complex with oak

