Wijnfiche

Domaine Albert Sounit - Cuvée Prestige | Crémant de Bourgogne France (CREMANT) —

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

Matures 12 months sur lattes. Three months longer than the legal minimum for Crémant. The dosage is relatively low: around 4 to 6 grams residual sugar per liter.

Taste

The nose is very pure and fruity with a good depth – green apples and pears and a touch of citrus. There are notes of brioche from the time the wine spent on its lees. The palate is elegant and fruity, with a very nice level of acidity. There is a nice body, driven by the Pinot Noir. The mousse is very fine and smooth on the palate. If you prefer fresh primary fruit you should enjoy this crémant within 2 years from disgorgement. If you like more complexity and tertiary notes, you should wait 3 - 4 years.

Food pairing

Appetizer | Shellfish | Crustacea | Aperitif

General information

Type: Sparkling wine
Grape varieties: Pinot Noir (65%), Chardonnay (30%), Aligoté (5%)
Viticulture: Traditional
Storage (years): + 1-2
Serving temperature: 6-8 °C
Taste profile: Light fresh dry

