Wijnfiche

Domaine Albert Sounit rosé - Cuvée Chataignier | 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

Cremant de Bourgogne must be made according to the Méthode Traditionelle. To achieve the rose color, the grapes are pressed very slowly – around 3 hours – to get the right level of color pigments from the grape skins. The base wine is then fermented in stainless steel tanks at low temperature – around 14 degrees. The “assemblage” – blending of the different cuvees of base vine to create the best base wine – takes place in January after the harvest. The blended base wine is bottled during the months following the assemblage and the second fermentation takes place in the bottle. After minimum 12 months on its lees the disgorgement takes place – the demand for Cremant de Bourgogne is only 9 months. The dosage is relatively low, resulting in residual sugar of 6 to 7 grams pr. liter

Taste

The nose is very fruity and lightly perfumed. Notes of red fruit – strawberry, cherries, which is also reflected on the palate. The mousse is fine and soft, and the finish is lightly creamy.

Food pairing

Sorbet from raspberries | Light meal | Fish - light fishdishes | Salad - summer salad | Aperitif

General information

Type: Sparkling wine
Grape varieties: Pinot Beurot (40%), Pinot Noir (40%), Gamay (20%)
Viticulture: Traditional
Storage (years): + 1-2
Serving temperature: 6-7 °C
Taste profile: Light fresh dry

