



Wijnfiche

## **Domaine Albert Sounit – Caprice – Brut | Méthode Traditionnelle Blanc de Blancs France (MOUSSEUX) –**

### **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**

Made according to the traditional method as in Champagne. Second fermentation in bottle for 6 months. When a sparkling wine is given such privileged treatment during vinification as this Caprice, it's no wonder the difference is in taste.

### **Taste**

Caprice Blanc de Blancs from Albert Sounit has a light, golden glow and very beautiful and fine bubbles. In the nose shades of peach and flowers, in the mouth a fresh, fine and pleasant bubble.

### **Food pairing**

Appetizer, Aperitif

## General information

Type: Sparkling wine

Grape varieties: Ugni Blanc (20%), Chenin Blanc (20%), Chardonnay (60%)

Viticulture: Traditional

Storage (years): "+ 1-2"

Serving temperature: 6-8 °C

