Wijnfiche

Domaine Albert Sounit rouge - Vieilles Vignes | Mercurey 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 grapes are destemmed, before being transferred to the fermenting vats. We do cold maceration at around 9 degrees for 5 to 7 days to extract flavor and color with frequent pumping over. Hereafter the temperature is increased which initiates the alcohol fermentation. We only use natural yeast. During the fermentation, which takes 7 to 9 days, we do light pushdowns. When the alcoholic fermentation has finished, we continue the maceration for 2 to 4 days. 15 months of aging of which 12 in oak barrel (50% new) and 3 months in stainless steel tanks.

Taste

Intense dark fruit – blackberries, cherries – notes of roasted coffee beans, chocolate and black pepper. Full bodied with a long and fruity finish.

Food pairing

Poultry - pheasant | Lambscarré | Feathered game

General information

Type: Red wine
Grape varieties: Pinot Noir
Viticulture: Traditional
Storage (years): + 7-10
Serving temperature: 14-16 °C
Taste profile: Elegant refined

