Wijnfiche

Domaine Albert Sounit - 37,5 cl - Saint Jacques | Rully France (BOURGOGNE COTES CHALONNAISE) — 2024

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 wine is aged in French oak barrels, of which 1/3 is renewed every year. The wine matures on its lees for 10 months with regular pumping over to improve the natural roundness and complexity of the wine, followed by malolactatic fermentation. Afterwards the different barrels are assembled and this assembly then remains in stainless steel tanks for 2 months, after which it is pulled into the bottle without filtration.

Taste

Straw yellow color. Flattering in the nose with aromas of pineapple and citrus fruits with a reasonably roasted woody touch and nuts. Roasted and fruity impressions of the exotic type. In the final sensitive buttery impressions with light vanilla aromas. A subtle and elegant wine that releases a nice minerality after some evolution. The wine can best be decanted in its youthful years for use.

Food pairing

Fish in sauce | Fish - fish stew | Sweetbread | Scallops

General information

Type: White wine
Grape varieties: Chardonnay
Viticulture: Traditional
Storage (years): + 7-10
Serving temperature: 10 °C
Taste profile: Complex with oak

