Wijnfiche

Domaine Albert Sounit - Les Saint-Jacques | Rully France (BOURGOGNE COTES CHALONNAISE) — 2023

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

Les St.-Jacques" is located north of Rully, just a stone's throw from the 1er Cru vineyards "Clos St.-Jacques" and "Clos de Chaigne." The wine undergoes full vinification in French oak barrels of varying sizes: 50% of the barrels have a capacity of 300 liters, while the remaining 50% hold 228 liters. In total, 18% of the barrels are renewed annually, with the rest being reused barrels. Fermentation begins with native yeast strains and, together with malolactic conversion and aging, takes approximately 10 months. The wine is minimally clarified during this process, and regular bâtonnage is performed, contributing to the wine's complexity and texture. Finally, the wine spends an additional 2 months aging in stainless steel tanks, allowing the yeast cells to settle quietly before the wine is ultimately filtered.

Taste

The wine has a golden-yellow hue. It presents a pronounced floral and fruity aroma of white flowers, grapefruit, and exotic fruits like mango and pineapple. This fruitiness re-emerges when tasting the wine. Its pleasant and balanced acidity gives it a lively and long finish. Subtle buttery notes with a light hint of vanilla are also recognizable. In its youthful years, the wine is best decanted.

Food pairing

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

General information

Type: White wine
Grape varieties: Chardonnay (100%)
Viticulture: Traditional
Storage (years): + 5-7
Serving temperature: 10-12 °C
Taste profile: Complex with oak

