Wijnfiche

# Domaine Albert Sounit - Bourgogne Vieilles Vignes | Bourgogne Rouge France (BOURGOGNE) — 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**

Very careful sorting. The grapes are destemmed, before being transferred to the fermenting vats. We do cold maceration at around 5 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 10 to 12 days, we do light pushdowns. When the alcoholic fermentation has finished, we continue the maceration for 2 to 4 days. Ageing for 10 months, of which 7 months (≈15% new barrels and the rest in 1 – 3 years old barrels) and 3 months in stainless steel tank before being bottled without filtration.

**Taste**

Deep and intense red and black fruit - cherries, plum and strawberries. Black pepper, mocca, vanilla and licorice.

**Food pairing**

Chicken | Pork | Poultry - quail | Meat - roasted

**General information**

Type: Red wine
Grape varieties: Pinot Noir
Viticulture: Traditional
Storage (years): + 5-7
Serving temperature: 14-16 °C
Taste profile: Elegant refined

