Wijnfiche

Domaine Albert Sounit - Vignes de Chateau-Beau | Mercurey Blanc 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 harvested by hand. Vinification takes place in French oak barrels of various sizes. The wine then matures for 13 months in oak before being transferred to stainless steel tanks. After a light filtration, it is finally bottled.

Taste

Light golden in color. The nose is complex, offering notes of white flowers, mango, exotic fruit, toasted bread, and butter. On the palate it opens full and rich, with a smooth, buttery character, perfectly harmonious layers of yellow fruit, a touch of oak, and a beautifully balanced, lingering finish.

Food pairing

Scallops - baked | Grilled turbot | Pan-fried eel | Chicken roulade

General information

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

