Wijnfiche

Domaine Albert Sounit - Clos des Montaigus | Mercurey 1er Cru 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

The vineyard is located on Montaigus mountain and benefits from optimal sun exposure thanks to its southeast-facing aspect. The combination of limestone and clay soils gives rise to wines of pronounced intensity and refined class. The total vineyard area is 1.63 hectares.
The harvest is carried out manually, with the grapes carefully selected. Further sorting takes place both when emptying the picking crates and on the sorting table. The grapes are fully destemmed and transferred to the fermentation tanks. A cold maceration follows for one week, with regular pump-overs. After this period, the temperature is raised to initiate fermentation, using only natural yeasts. Fermentation lasts 12 days, during which the cap is gently punched down.
The ageing process lasts a total of 15 months. During the first 12 months, approximately 50% of the wine is aged in new oak barrels, with the remainder in barrels of 1 to 3 years old, with a light toast. This is followed by a further 3 months of ageing in stainless steel tanks, after which the wine is bottled without filtration.

Taste

The wine reveals a deep and complex nose, marked by refined elegance. Aromas of dark fruit, such as blackberries, blueberries, and cherries, are harmoniously complemented by subtle spicy notes. The bouquet remains delicate and may appear somewhat closed in its youthful stage.
On the palate, the wine is full-bodied and powerful, with a well-balanced structure and particularly smooth tannins. The finish is remarkably long and harmonious, filled with fruit and finesse.

Food pairing

Tapas | Game - small | Lamb - roasted | Calfmeat

General information

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

