

DOMAINE ROLAND SOUNIT

Rully 2020

History

This 16-hectare estate in Rully offers various regional and Côte Chalonnaise appellations.

Grape variety

Pinot Noir

Origin

The village of Rully is situated in the Côtes Châlonnaise North West of Chalon-sur-Saône.

Vinification

Mechanical harvest. Traditional vinification. The grapes are pressed immediately upon arrival at the winery in pneumatic presses. The alcoholic fermentation is carried out in oak barrels. The wine is aged for 8 to 10 months in oak barrels with regular stirring to gain depth and complexity.

Soil

A subsoil of clay and limestone is covered by a very stony top soil.



Colour

Pale gold colour with green highlights.



Nose

The notes of wood blend with aromas of orange blossom, citrus and lily of the valley.



Palate

This refine and complex wine has a great length on the palate, supported by a nice acidity and a remarkable minerality. This fresh wine offers a lot of pleasure as well for an aperitive as for elaborate dishes.

Recommandations

Marries perfectly with tender meat, fried river fish, sea fish in white sauce, hot shellfish, poultry in a beautiful creamy sauce (eg stew) and frog legs. It can also be drunk as an aperitif. Hard cheeses: Comté, Beaufort, Emmental...

Serving
10-12°C

Cellar potential
Drink within 3 years.



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