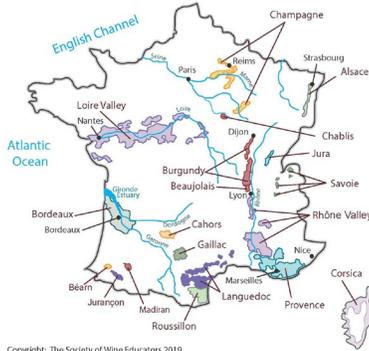




Domaine Roland Sounit Rully White

Major Wine Regions of France



Varietal: 100% Pinot Noir

Soil: Clay and limestone covered with a stony top soil.

Elevation: 200 – 310 mtr

Production: cs

Residual Sugar: gr / liter

Acidity: gr / lt

Ph: gr / liter

Dry Extract: gr / liter

Appellation: Rully (Cote de Chalonnaise)

Alcohol %: 13.5



Tasting Notes: On the nose the notes of wood blend with aromas of orange blossom, citrus and lily of the valley. On the palate this refined and complex wine has a great length supported by a nice acidity and a remarkable minerality.

Winemaking: Grapes are pressed immediately upon arrival at the winery in pneumatic press. The alcoholic fermentation is carried out in oak barrel 20% new.

Aging: 12 months in oak barrel.

Food Pairing: Grilled white fish, seafood pastas, and chicken salads with summer vegetables will pair beautifully with this wine.

Accolades

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