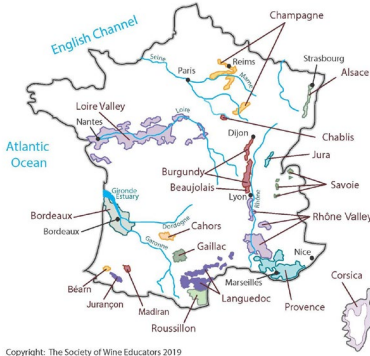




Domaine Roland Sounit Rully Red

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: Mineral with a show of fruit (raspberry) and spice (liquorice) notes blend in a complex and powerful nose. The palate is generous on the attack. The finish is supple and round with pleasant and elegant tannins.

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: Beef Bourguignon, Beef Stew

Accolades

2209 W 1st Street Suite 111 Tempe AZ 85281
p. 480 557 8466 f. 480 557 0556

www.classicowines.com