

Menetou Salon Blanc

Alphonse Dolly

Calloused, sculpted and designed by the hand-picking, reddened by the grape-juice, the Dolly's hands did the work without complaint.

His fingers, impregnated in the Sancerrois ground, have the taste of stones, dust and smoke. Each palm of Dolly's hands tells the story of a whole life of work. His experienced fingers take delicately the vine-shoot to curve them very carefully, and then tie them gently on wooden stakes called "pessiau" in Sancerre dialect.

His hands, his fingers, from the pruning to the harvest, forged silently the taste of the wine. A precise and meticulous work in the cellar always gives tailor-made wines.



GRAPE VARIETY

100% sauvignon blanc



TERROIR & FARMING

The vines are planted on a terroir of kimmeridgian marls and limestones recognizable by its thousands of remains of small oyster shells commonly known as "chicken ears".



WINEMAKING

The settling takes place statically and at a low temperature during 12 hours.

As soon as the grapes arrive in the winery, they are delicately pressed. Then, the must is left to undergo the alcoholic fermentation in stainless steel tanks at a controlled temperature of between 18°C to 22°C to retain the grape's fruitiness.

After a few rackings, the wine is then fined on lees, under nitrogen protection (to prevent sulphite's addition during the process), filtered and bottled.



TASTING NOTES

Suave and delicate ...

This sauvignon blanc is fruity, well-balanced and offers beautiful notes of lemon zest associated with white flowers.

Good length.



FOOD & WINE

Serve between 10 ° C to 12 ° C

Wine & Food pairing : It can be served on its own as an aperitif and will marry marvellously with oysters, seafood, fish and salads..

Aging potential : 3 to 4 years depending on the vintage.



Courtesy of BIVC