

# Menetou Salon Rouge

## 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% pinot noir de Bourgogne



### 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

Our Menetou-Salon red first spends a period of skin maceration in thermoregulated stainless steel tanks for 7 days. During the vatting, the cap is punched (« pigeage ») and the must pumped over (« remontage ») twice daily. The short vatting provides a bright red wine.

Then, we let the alcoholic and malolactic fermentation take their course in stainless steel tanks. Once the fermentations are over, the wine matures in stainless steel tanks under nitrogen protection until spring.



### TASTING NOTES

#### ***Fruit and crunchiness for a delicious wine ...***

It reveals notes of fleshy cherry and wild strawberry.

The palate is fruity and gourmand.

Good persistence on a hint of spice like pepper on the finish.



### FOOD & WINE

**Serve to 15°C**

**Wine & food pairing :** You can enjoy it with white roasted meats and cheese. Fish dishes make also a perfect match.

**Ageing potential :** 3 to 5 years depending on the vintage.



Courtesy of BVC