

Pinot noir Vin de France

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 & VINEYARD

The vines are planted on clay-limestone soils ideal for pinot noir.



WINEMAKING

Once the grapes have been picked, they are inspected and destemmed to remove any stems or any berries that are spoilt.

Then, the pinot noir is conveyed to stainless steel tanks for a cold skin maceration. The vatting time is short to maximize the fruit and to obtain an easy drinking wine.

Then, the juice undergoes an alcoholic fermentation during 2-3 weeks at a controlled temperature of between 18°C to 25°C.

After devatting and blending pressed juice and free-run juice, the wine rests in stainless steel tanks until the bottling is done at springtime.



TASTING NOTES

An elegant pinot noir...

It has a very beautiful ruby colour and a fine nose, with strong aromas of red fruits.

This charming wine evokes a sensation of roundness and is full of fresh raspberry and strawberry flavours.



WINE & FOOD

Serve between 12°C to 14°C

Food & Wine pairing : This pinot noir is a « glou-glou wine » to take as an appetizer. Light and elegant, it is a perfect wine for many types of dishes : white meats, charcuterie...

Aging potential : 3 years depending on the vintage.



Courtesy of BIVC