

Quincy 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 grow on an ancient, gently rolling terrace of the Cher, composed of sand and gravels.



WINEMAKING

The grapes are pressed immediately after picking. After a cold settling, the alcoholic fermentation is carried out at a controlled temperature from 18°C to 22°C in thermoregulated stainless steel tanks. Then, the wine is aging on its fine lees for a few months.

In spring, the first bottling takes place under nitrogen protection to protect the wine and to reduce the adding of sulphites in our wines.



TASTING NOTES

Fleshy and elegant...

The wine expresses notes of delicate citrus fruits associated with a subtle hint of white flowers.

The palate is fruity, well-balanced and offers a juicy frame, some tension, as well as a lot of gourmandise.

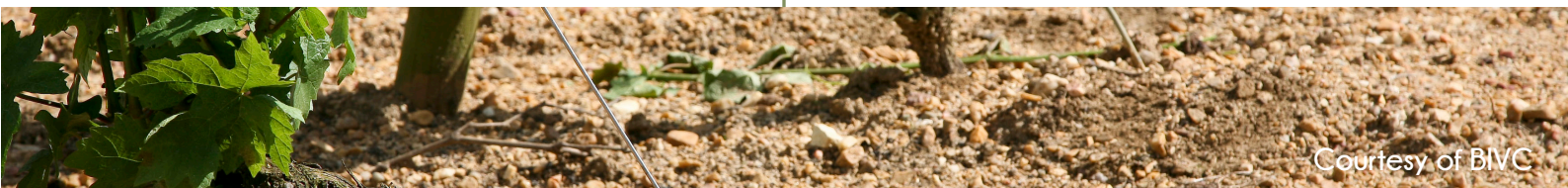


FOOD & WINE

Serve between 10°C to 12°C

Wine & Food pairing : It balances nicely with shellfish, and seafood. It is also a perfect combination with goat cheese and pairs well with honey/nuts/almond-based desserts.

Aging potential : 3 years depending on the vintage.



Courtesy of BIVC