

Sauvignon 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% sauvignon blanc



TERROIR & FARMING

This Sauvignon blanc flourishes on a clay-limestone soil.



WINEMAKING

Once the grapes have been picked, they are conveyed to the winery for a gentle pressing. After a cold settling, the must is raked off its sediments and impurities and the alcoholic fermentation follows (at 16°C to 18°C) in thermoregulated stainless steel tanks.

Then, the wine rests on its fine lees to enhance the texture and the intensity of aromas. The first bottling takes place in spring after the clarification and stabilization operations.



TASTING NOTES

A pure Sauvignon...

Beautiful pale gold colour with emerald glints.

This charming wine has a very fruity and fresh palate with aromas of ripe tropical flavors like passion fruit.

It is a very refreshing wine.



WINE & FOOD

Serve between 10°C to 12°C

Food & Wine pairing : Sublime as an aperitif ! Try it with grilled fish or smoked salmon.

Aging potential : 3 years depending on the vintage.



Courtesy of BIVC