

Sancerre red AOP

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

It comes from pinot noir vines planted on clay-limestone soils.

Many years ago, we chose to take the ambitious high road of ecological transition involving a reduction in the use of chemical products, the recovery of biodiversity, the preservation of the soil's potential and the management of resources, particularly water. In 2019, our wine-estates has achieved **HVE3 certification**, a High Environmental Value farming certificate. We are now converting in **organic practices under Ecorcert**.

WINEMAKING

We choose to harvest the grapes at night in order to help to concentrate the aromas, the flavors and to control the oxidation of fruits.

A cold pre-fermented maceration of 72 hours at 6°C takes place and encourages the extraction of colours and tannins.

Afterwards, the wine ferments during 18 days from 18°C to 25° C.

The « pigeage » and « remontage » (pumping-over) are carried out twice daily in order to extract the colour, tannins and intense aromas..

A portion of the wine is aged in stainless steel tanks and the other portion in oak barrels (from the local forests of Tronçais and Bertranges) for 9 months where it undergoes its malolactic fermentation.



TASTING NOTES

A ruby full of fruits...

This wine displays a charming red ruby colour, clear and bright.

Its nose is very typical of the pinot noir grape variety with notes of violet and spices.

Its mouth is powerful, well structured and reminds small red berries.



WINE & FOOD

Serve between 13°C to 15°C

Food & Wine pairing : Often served as the main wine during a meal, this red Sancerre could be amazing with fish, white meats and charcuterie. This is a wine that will be as happy in a picnic basket.

Aging potential : 6 years depending on the vintage.



Courtesy of BVC