



CHEMIN des VINS
fine european wines

Alphonse Dolly
Sancerre, Cuvee Silex

This family owned estate in the Loire riverside village of Thauvenay in the Sancerre appellation has been producing exceptionally bright, fresh, clean Sauvignon Blancs and Pinot Noirs for several generations. Old sea bottom vineyards with clay-limestone soils, some combined with flint outcroppings, provide perfectly balanced fruit for the Sancerre, Pouilly Fume, and Menetou-Salon appellations.

The white wines are fermented for 4 weeks in temperature-controlled stainless steel and kept 5 months on the lees for extra body and texture.

The Sancerre Cuvee Silex is a special cuvee made exclusively for Chemin des Vins from 80% flint (Silex) soils. They combine the classic, fresh lemon zest of the Sauvignon Blanc with lovely floral elements and a pronounced layer of minerality in the nose and on the palate from the flint. This unique vin de terroir is a fabulous food wine that pairs beautifully with fish, shellfish, poultry, cream sauces and particularly goat cheese.