

## Alphonse Dolly Pouilly Fume

### THE FACTS

**Producer:** Alphonse Dolly  
**Winemaker:** Eric Louis  
**Varietal(s):** 100% Sauvignon Blanc  
**Country:** France  
**Region:** Pouilly Fume, Loire Valley  
**Vintage:** 2022  
**ABV:** 13.5%  
**Residual Sugar:** <1g/l  
**Case Size:** 6 x 75cl  
**Closure:** Cork  
**Other Varietals Available?:** Yes

### BACKGROUND INFORMATION

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.

### TASTING NOTE

More mineral-driven than most Sancerre and with concentrated cool, citrusy fruit.

### FOOD MATCH

Delicate fish, soft rind cheese, salads, shellfish, goat's cheese, asparagus, oyster.

### WINE STYLE

Dry White

### OAK TREATMENT

Unoaked

### WINE SUITABILITY

**Vegetarian:** Yes  
**Vegan:** No  
**Allergens:** Sulphites

