



DOMAINE  
**HUBERT BROCHARD**  
*Sancerre & Pouilly-Fumé*

## SANCERRE

### White

# Aujourd'hui Comme Autrefois



### **Vineyard:**

This is mainly located on the best Chavignol chalky hillsides.

### **Variety:**

100% Sauvignon Blanc.

### **Soil:**

Exclusively chalky.

### **Age:**

The average age of the vines is around 45 years.

### **Orientation:**

South, South-East.

### **Vine cultivation:**

We are working in conventional agriculture with bio-control; tilling, sodding, stripping, and individual fertilisation. We are also currently working to achieve HVE environmental certification (High Environmental Value) in order to give value to our commitment to respect the environment.

### **Production:**

Production varies according to the weather conditions. It does not exceed 65 hectolitres per hectare.

### **Harvesting:**

According to weather conditions and health status, this starts in September or October. Harvesting by hand.

### **Winemaking:**

Hand sorting on reception of the harvest and then mechanical destemming of the grapes. Slow pressing in pneumatic presses. Alcoholic fermentation at low temperature in temperature controlled stainless steel vats and then winemaking «Like Yesterday» without fining, without filtering, without cooling, and without excessive pumping. The light deposit of crystals that may appear in the bottle is a sign of authenticity and quality.

### **Tasting comments:**

It can be drunk alone because its decided Sauvignon fruit makes it an excellent aperitif wine. It is the ideal bottle for toasts of friendship.

### **Storage:**

Because of its late bottling, this white Sancerre will keep all its youth, freshness and fruitiness for several years.

Chavignol, 18300 SANCERRE - FRANCE

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