



DOMAINE
HUBERT BROCHARD
Sancerre & Pouilly-Fumé



SANCERRE
White
Classique

Vineyard:

Our Sancerre Blanc vineyard is very fragmented. It includes more than 220 fields distributed over 7 villages.

Variety:

100% Sauvignon Blanc.

Soil:

Chalk, clay and flint.

Age:

The average age of the vines is around 30 years.

Orientation:

South, South-West.

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 is mechanised and 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.

Tasting comments:

Classic expression of Sauvignon Blanc: citrus aromas, fruity, floral and plant notes. It is drunk chilled between 10°C and 12°C, as an aperitif and it goes well with seafood, fish, cheese and ideally the famous «Crottin de Chavignol».

Storage:

To be drunk young, it will keep all its potential for between 3 and 6 years.