



DOMAINE
HUBERT BROCHARD
Sancerre & Pouilly-Fumé



SANCERRE

White

Le Cul de Beaujeu

Vineyard:

The «Cul de Beaujeu» has an exceptional terroir. It is a celebrated very steep hillside of the village of Chavignol.

Variety:

100% Sauvignon Blanc.

Soil:

Clay-chalk and underlying Kimmeridge shales.

Age:

The first vines were planted in 1985.

Orientation:

South-East.

Vine cultivation:

All the work in this steeply sloping field is done by hand. This meticulous work favours the outstanding fineness and quality of this wine. Our vines are sodded and the very low yield helps the full expression of this great terroir. We are working in conventional agriculture with bio-control; sodding, stripping, 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. This is done by hand because of the steep slope.

Winemaking:

The grapes are sorted by hand on reception of the harvest. Slow pressing in pneumatic press. Alcoholic fermentation at low temperature and ageing on fine lees in small temperature controlled stainless steel vat for 1 year.

Tasting comments:

Our «Le Cul de Beaujeu» Sancerre Blanc offers a generous nose of fruits and white flowers. In the mouth it expresses notes of exotic fruits with a lemony point and citrus fruit hints. With an elegant fineness, this grand cru will go well with traditional cooking based on shellfish, fish, white meat, cheese, etc.

Storage:

It can be drunk right away and will still reveal all its potential in 8 to 10 years.