



DOMAINE
HUBERT BROCHARD
Sancerre & Pouilly-Fumé

POUILLY-FUMÉ

White

Vieilles Vignes



Vineyard:

The Pouilly Fumé vineyard is located on the right bank of the Loire. We are farming 5 hectares of vines around the village of Boisgibault, in the commune of Tracy-sur-Loire.

Variety:

100% Sauvignon Blanc.

Soil:

Clay-chalk, Kimmeridge shales, sand, alluvium.

Age:

The first vines were planted in 1970s.

Orientation:

South.

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 press. Alcoholic fermentation at low temperature in 600-litre barrels of French oak from the Forest of Tronçay. Stirring to preserve the aromatic purity of the fruit. Ageing in barrels for 1 year.

Tasting comments:

This fine elegant Pouilly Fumé has great aromatic richness. Its development in oak barrels offers fine roundness with just a balancing note of freshness. It goes well with shellfish, grilled fish or fish with sauce and also enhances veal and poultry blanquettes.

Storage:

The Vieilles Vignes Pouilly Fumé is a wine that keeps well. Around 8 to 10 years or more according to the vintage.

Chavignol, 18300 SANCERRE - FRANCE

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