



DOMAINE
HUBERT BROCHARD
Sancerre & Pouilly-Fumé

SANCERRE

White

Vieilles Vignes



Vineyard:

The Old Vines located on the best Chavignol hillsides of which the oldest were planted in the 1950s.

Variety:

100% Sauvignon Blanc.

Soil:

Clay-chalk.

Age:

The average age of the vines is around 50 years.

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 presses. 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:

It has a pale golden colour and offers a delicate nose of exotic citrus aromas. Powerful and elegant, it is a well-balanced wine with very light woody notes. It can be drunk lightly chilled and goes well with all fish, poultry, and with all refined dishes.

Storage:

The «Vieilles Vignes» Sancerre Blanc 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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