



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



**SANCERRE**  
**Red**  
**Classique**

**Vineyard:**

It is mainly located on the deep land specific to the Pinot Noir variety in the villages of Chavignol, Amigny, Saint-Satur, Sainte-Gemme, Ménétréol, Thauvenay and Sancerre.

**Variety:**

100% Pinot Noir.

**Soil:**

Chalk, clay and flint.

**Age:**

The average age of the vines is around 30 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 59 hectolitres per hectare.

**Harvesting:**

According to weather conditions and health status, this starts in September or October. The harvest is done by hand.

**Winemaking:**

Hand sorting on reception of the harvest and then mechanical destemming of the grapes. Cold pre-fermenting maceration for 4 to 6 days before alcoholic fermentation. Hot maceration post-fermentation, gravity run off and then devatting. Malolactic fermentation in temperature controlled stainless steel vats. Then ageing of one part of the wine for one year in 228-litre barrels of French oak to confirm its complexity and fineness (2 or 3 year old barrels/medium heat) and the other part in temperature controlled stainless steel vats. Assembly before bottling.

**Tasting comments:**

Classical expression of the Pinot Noir; this ruby red coloured Sancerre combines roundness and fruitiness. Its delicate tannins and its aromas of small red fruits make it a very elegant and wine that is pleasant to drink at cellar temperature. It goes well with charcuteries, poultry and red meat and with all cheeses.

**Storage:**

Red Sancerre is a wine that can be stored for around 5 to 10 years.