



DOMAINE
HUBERT BROCHARD
Sancerre & Pouilly-Fumé

POUILLY-FUMÉ

White

Akis



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, Portland limestone.

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. Mechanised harvesting.

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 228-litre barrels of French acacia. Stirring to preserve the aromatic purity of the fruit. Ageing in barrels for 1 year.

Tasting comments:

Ageing in barrels of acacia gives this wine roundness and fineness with notes of honey, linden, vineyard peach and acacia flowers. Akis from the Greek «dart» further conjures up the discrete note of acacia wood that is found in this Pouilly Fumé. It can be drunk slightly fresh as an aperitif and goes well with lobster, langoustine and sea urchin.

Storage:

This is a wine to be drunk young, but it can be stored easily for some years (5-8 years).