



DOMAINE
HUBERT BROCHARD
Sancerre & Pouilly-Fumé

SANCERRE

Rosé

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 63 hectolitres per hectare.

Harvesting:

According to weather conditions and health status, this starts in September or October. Harvesting is mechanised and/or 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 temperature controlled stainless steel vats.

Tasting comments:

Classical expression of the Pinot Noir; the Sancerre Rosé is a fresh elegant wine with gourmet aromas of red fruits, strawberries and raspberries. It is drunk chilled between 10°C and 12°C, as an aperitif or to accompany salads, grills or any other dish with exotic or traditional flavours.

Storage:

The Sancerre Rosé is a wine to be drunk young, but it can be kept for several years (3-5 years).

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