



DOMAINE
HUBERT BROCHARD
Sancerre & Pouilly-Fumé

SANCERRE

White

La Côte des Monts Damnés



Vineyard:

This fabulous Monts Damnés terroir is a very steep hillside that dominates the village of Chavignol.

Variety:

100% Sauvignon Blanc.

Age:

The first vines were planted in 1980.

Soil:

Clay white earth mixed with fossil shells and Kimmeridge shale

Orientation:

South.

Vine cultivation:

All the work on this steep slope is done by hand. This meticulous work favours the outstanding fineness and quality of this wine. Our vines are sodded and the very low yield helps the full expression of this great terroir. We are working in conventional agriculture with bio-control; sodding, stripping, 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. This is done by hand because of the vertiginous slope.

Winemaking:

The grapes are sorted by hand on reception of the harvest. Slow pressing in pneumatic press. Alcoholic fermentation at low temperature and ageing on fine lees in small temperature controlled stainless steel vat for 1 year.

Tasting comments:

A rich and generous wine that combines power, fat and matter on fruity notes (white flesh fruit, exotic fruit). It goes well with fish, shellfish and white meat.

Storage:

This wine is excellent to drink after several years of storage. It thrives over time.

Chavignol, 18300 SANCERRE - FRANCE

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