



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

**SANCERRE**  
**White**  
**Selection**



**Vineyard:**

The Sancerre vineyard spread over magnificent hills perfectly suited for the vine, well-oriented, exposed and protected whose limestone and siliceous soils contribute to the quality of the wines.

**Variety:**

100% Sauvignon Blanc.

**Soil:**

Chalk, clay and flint.

**Wine-making:**

To elaborate this cuvée, we select the best Sancerre wines from our partner winegrowers, who are passionate about their work and committed to a constant quality approach.

**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 is mechanised and by hand.

**Winemaking:**

Alcoholic fermentation at low temperature in temperature controlled stainless steel vats.

**Tasting comments:**

Classic expression of Sauvignon Blanc: citrus aromas, fruity, floral and plant notes. It is drunk chilled between 10°C and 12°C, as an aperitif and it goes well with seafood, fish, cheese and ideally the famous «Crottin de Chavignol».

**Storage:**

To be drunk young, it will keep all its potential for between 3 and 6 years.