



DOMAINE
HUBERT BROCHARD
Sancerre & Pouilly-Fumé



SANCERRE

White

Terroir de Silex

Vineyard:

It is located on terroirs composed exclusively of flint around the villages of Sainte-Gemme, Ménétréol, Thauvenay and Sancerre.

Variety:

100% Sauvignon Blanc.

Soil:

100% flint.

Age:

The average age of the vines is around 46 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. 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 and ageing on fine lees in temperature controlled stainless steel vats. Bottled at end April.

Tasting comments:

Its very special «flinty» taste and its confident mineral note go well with river fish, smoked raw or marinated fish.

Storage:

Excellent to be drunk young but also keeps well; it will express its mineral quality for several years.

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