



DOMAINE
HUBERT BROCHARD

Sancerre & Pouilly-Fumé

SANCERRE

Red

Vieilles Vignes



Vineyard:

Our old vines are located in Ménétréol, a small vineyard village snuggled at the foot of Sancerre. Our field of old vines called «Beaugard» is located at the top of a hill that overlooks the Loire.

Variety:

100% Pinot Noir.

Soil:

Chalk, clay and flint.

Age:

The first vines were planted in 1970s.

Orientation:

East / West.

Vine cultivation:

We are working in conventional agriculture with bio-control; tilling, sodding, green harvesting, 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 59 hectolitres per hectare.

Harvesting:

According to weather conditions and health status, this starts in September or October. This is done by hand.

Winemaking:

Hand sorting on reception of the harvest and then mechanical destemming of the grapes. Cold pre-fermenting maceration for 4 to 6 days before alcoholic fermentation. Hot maceration post-fermentation, gravity run off and then devatting. Malolactic fermentation in temperature controlled stainless steel vats. Followed by 12 to 24 months ageing in 228-litre barrels of new French oak to confirm its complexity and power.

Tasting comments:

Powerful, dense and tannic - this is the definition of this fabulous wine. Being made in new oak barrels gives it a richness to the nose and the mouth. It goes well with all meat, game and cheese.

Storage:

This is a wine to be drunk after a few years storage. Complex and powerful, it promises good development and will keep for 10 to 15 years, or more according to the vintage.

Chavignol, 18300 SANCERRE - FRANCE

Tél. : +33 (0)2 48 78 20 10 - Fax : +33 (0)2 48 78 20 19 - domaine@hubert-brochard.fr

www.hubert-brochard.fr