



DOMAINE
HUBERT BROCHARD
Sancerre & Pouilly-Fumé



PRODUCER PROFILE

Estate owned by: Brochard Family
 Winemaker: Benoît Brochard (Head Winemaker) & Anne-Sophie Brochard (Assistant Winemaker)
 Total acreage under vine: 152
 Estate founded: 1977
 Winery production: 6,400 Bottles
 Region: Loire Valley
 Country: France

Hubert Brochard Côte des Monts Damnés 2016

WINE DESCRIPTION

Domaine Hubert Brochard produces classically styled Sancerre blanc, rosé, and rouge from their family-owned winery in Chavignol. The domaine is now run by the fifth and sixth generation of Brochards with 152 acres under vine in Sancerre, Pouilly-Fumé, and Vin de Pays du Val de Loire.

The domaine is spread across eight communes. These diverse holdings give the Brochards a range of soils. Terres blanches, or Kimmeridgian marl, gives powerful wines. Silex, or flint, yields wines with a strong mineral character, and chalky caillottes bring attractive aromatics to the wines.

Côte des Monts Damnés (“damned mountain”) is a famous and very steep hillside in Chavignol. It was first planted by the Benedictine monks of the abbey of Saint-Satur in the 10th Century. This classic site of terres blanches soils rich in limestone is prized by growers for the ripe and exotic flavors and powerful structure it lends to the wines.

TASTING NOTES

Sancerre Côte des Monts Damnés is a wine of great power and intensity, typical of the hillsides of Chavignol. Ripe, exotic notes of guava and passionfruit are accompanied by notes of minerals and herbs. The Kimmeridgian soil brings structure and a unique mineral character to the wine while one year aging on the fine lees before bottling lends richness and texture.

FOOD PAIRING

Sauvignon Blanc pairs well with salad greens and other sharp ingredients like tomatoes and vinaigrettes. Sautéed white fish, oysters, smoked salmon, and foods flavored with fresh herbs all work well with Sauvignon Blanc. It is classic with goat's milk cheeses especially those from the Sancerre region such as Crottin de Chavignol and chèvre.

VINEYARD & PRODUCTION INFO

Vineyard name:	La Côte des Monts Damnés
Vineyard size:	2
Soil composition:	Clay
Elevation:	984 feet
Exposure:	Southern
Year vineyard planted:	1980
Harvest time:	September-October
Bottles produced of this wine:	6,400
Average Wine Age:	40

WINEMAKING & AGING

Varietal composition:	100% Sauvignon Blanc
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	15 days
Fermentation temperature:	64 °F
Fining agent:	Vegan
Type of aging container:	Stainless steel tanks

ANALYTICAL DATA

Alcohol:	13.2%
Residual sugar:	1 g/L
Acidity:	4.2 g/L