



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: 50,000 Bottles
 Region: Loire Valley
 Country: France

Hubert Brochard Sancerre Rouge 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.

Sancerre Rouge comes from seven different communes in areas with deeper soils better suited to Pinot Noir. The average vine age is 40 years and harvest is done entirely by hand. The grapes are destemmed and receive a brief cold maceration before fermentation in stainless-steel tanks. The wine is aged for one year in used French oak barrels before bottling.

TASTING NOTES

Sancerre Rouge shows aromas and flavors of red berries, herbs, and violets. The palate is rich with ripe fruit and medium weight with bright acidity and fine tannins. Aging in used French barrique brings subtle notes of toast and baking spices.

FOOD PAIRING

Pinot Noir might be the world's most flexible food wine. The wine's high acidity, medium body, medium alcohol, and low tannins make it very food-friendly. Pinot Noir, with its earthy and sometimes gamey character, is a classic partner to roasted game birds, grilled duck breast, and dishes that feature mushrooms, black truffles, or are rich in umami.

VINEYARD & PRODUCTION INFO

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|--------------------------------|-----------------------------|
| Vineyard size: | 20 |
| Soil composition: | Calcareous, Clay, and Stony |
| Elevation: | 820 feet |
| Exposure: | Southeastern |
| Year vineyard planted: | 1949-2000 |
| Harvest time: | September-October |
| Bottles produced of this wine: | 50,000 |
| Average Wine Age: | 40 |

WINEMAKING & AGING

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|----------------------------------|--|
| Varietal composition: | 100% Pinot Noir |
| Fermentation container: | Stainless steel tanks |
| Fining agent: | Vegan |
| Type of aging container: | 50% Stainless steel tanks, 50% 228-Liter used pièce |
| Type of oak: | French |
| Length of aging before bottling: | 1 year |
| Total SO ₂ : | 85 mg/L |

ANALYTICAL DATA

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|-----------------|---------|
| Alcohol: | 13.4% |
| pH level: | 3.4 |
| Residual sugar: | .2 g/L |
| Acidity: | 3.4 g/L |