



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: 3,558 Bottles
 Region: Loire Valley
 Country: France

Hubert Brochard Le Cul de Beaujeu 2017

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.

Le Cul de Beaujeu is one of Chavignol's most famous vineyards, a steep, southeast-facing slope with an incline of up to 60 degrees. The vineyard was established by the monks of Beaujeu in the Middle Ages. The name possibly comes from Cul (like a Cul-du-Sac, or a road with no end) to the old castle of Beaujeu. The vines have an average age of 30 years and grow in Kimmeridgian clay and limestone. The vineyard work and harvest are done entirely by hand.

TASTING NOTES

Le Cul de Beaujeu 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:	Le Cul de Beaujeu
Vineyard size:	1
Soil composition:	Calcareous and Clay
Elevation:	984 feet
Exposure:	Southeastern
Year vineyard planted:	1985
Harvest time:	September-October
First vintage of this wine:	2013
Bottles produced of this wine:	3,558
Average Wine Age:	30

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
Total SO ₂ :	160 mg/L

ANALYTICAL DATA

Alcohol:	14.91%
pH level:	3.38
Residual sugar:	1.12 g/L
Acidity:	3.07 g/L