



PRODUCER PROFILE

Estate owned by: Brochard Family
Winemaker: Benoît Brochard
Total acreage under vine: 152
Estate founded: 1977
Winery production: 500,000 Bottles
Region: Loire Valley
Country: France

Sancerre Tradition 2015

WINE DESCRIPTION

The Sauvignon Blanc vines of Domaine Hubert Brochard are spread over 45 hectares of land with parcels in Chavignol, Sancerre, Saint Gemme, Ménétréole, Saint-Satur, and Thauvenay. More than fifteen different types of soil nurture these vines and impart their character onto the final wines.

Sancerre Tradition is fermented simply at cool temperatures in stainless steel tanks in effort to preserve the freshness of Sauvignon's primary aromas and the character of the territory.

TASTING NOTES

Clear and bright in appearance with green highlights, Sancerre Tradition is a classic expression of Sauvignon Blanc from the limestone rich soils of the central Loire Valley. Aromas of grapefruit and quince are complimented by notes of gun flint and wet stone. On the palate the wine is medium bodied with mouthwatering acidity and great depth of fruit. A persistent and balanced finish indicates that this wine will hold up in bottle.

FOOD PAIRING

Ideal as a compliment to meaty fishes prepared with light sauces, for example salmon with a dill and mustard sauce, or fattier fare such as country sausage and goats cheese as the acidity will cut through the fat leaving the palate refreshed.

VINEYARD & PRODUCTION INFO

Soil composition:	Limestone, Flint, and Clay
Exposure:	Southern / Southwestern
Harvest time:	October

WINEMAKING & AGING

Varietal composition:	100% Sauvignon Blanc
Fermentation container:	Stainless steel tanks
Type of aging container:	Enameled vats

ANALYTICAL DATA

Alcohol:	12.5 %
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