



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 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 Tradition comes from six different communes in the Sancerre appellation from approximately 40% limestone, 30% flint, and 30% clay. All the parcels are estate-owned and have an average vine age of 30 years. Grapes are destemmed and pressed pneumatically with vinification entirely in stainless-steel tanks.

TASTING NOTES

Sancerre Tradition is intended as a classic expression of the appellation with aromas and flavors of citrus, fresh herbs, and elderflower. The wine's medium weight and texture are lifted by firm acidity. Components of flint and limestone lend a strong mineral character to the finish, making it an appetizing wine for the table.

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

Soil composition:	Limestone, Flint, and Clay
Exposure:	Southern / Southwestern
Average Vine Age:	30 years
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 %
Residual sugar:	0.5 g/L
Acidity:	4.1 g/L
Dry extract:	19.0 g/L
Total SO ₂ :	107.0 mg/L

