



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

Sauvignon Blanc Les Carisannes 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.

Sauvignon Blanc Les Carisannes comes from a five-hectare vineyard in Bannay near the Sancerre appellation. The name Les Carisannes is a contraction of the names of the three sisters and grand-daughters of Henry Brochard: CARoline, ISAbelle, and ANNE-Sophie. Stony soils and vinification in stainless-steel tanks yields a fresh tasting wine with notes of minerals.

TASTING NOTES

Sauvignon Blanc Les Carisannes shows classic aromas and flavors of citrus, fresh herbs, and minerals. This Vin de Pays du Val de Loire is lighter in weight and texture than Sancerre but its fresh and fruity character make it a delicious wine for warm-weather refreshment and simple food pairings.

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 size:	12 acres
Soil composition:	40% Calcareous, 40% Flint, and 20% Clay
Elevation:	820 feet
Exposure:	Southern
Year vineyard planted:	1959 to 1980
Average Vine Age:	50
Harvest time:	September-October
Bottles produced of this wine:	40,000

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:	11.5 %
Residual sugar:	2.0 g/L
Acidity:	4.4 g/L
Dry extract:	20.0 g/L

