



## 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 Rouge 2015

### 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

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

### WINEMAKING & AGING

Varietal composition:	100% Pinot Noir
Prefermentation technique:	Cold maceration
Time on its skins:	2 days
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	20 days days
Fermentation temperature:	50-77 °F
Maceration technique:	Pumpovers
Length of maceration:	20 days
Malolactic fermentation:	Yes
Type of aging container:	Barriques
Size of aging container:	225 L
Type of oak:	French
Length of aging before bottling:	1 year

### ANALYTICAL DATA

Alcohol:	13.0 %
Residual sugar:	1.0 g/L

