



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 Aujourd'hui Comme Autrefois 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 Aujourd'hui Comme Autrefois comes mainly from the limestone hillsides of Chavignol. The name translates as "today, like olden times" and is a nod to the Brochards' ancestors. Average vine age is 45 years. Grapes are harvested entirely by hand and the wine is kept on the fine lees for six to eight months. It is bottled without fining or filtration.

TASTING NOTES

Sancerre Aujourd'hui Comme Autrefois is intended as a classic expression of the appellation with aromas and flavors of citrus, fresh herbs, and elderflower. The wine shows a bit more weight and structure than Sancerre tradition thanks to old vines and limestone soils. Minerals and fruit linger on the finish.

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:	150 acres
Soil composition:	Calcareous
Elevation:	726 feet
Vines/acre:	2,800
Exposure:	Southern / Southwestern
Year vineyard planted:	1970
Harvest time:	October
First vintage of this wine:	1999
Bottles produced of this wine:	29,900

WINEMAKING & AGING

Varietal composition:	100% Sauvignon Blanc
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	10 days
Fermentation temperature:	64 °F
Maceration technique:	Sur-Lie Aging
Type of aging container:	Stainless steel tanks
Length of aging before bottling:	8 months
Length of bottle aging:	2 months

ANALYTICAL DATA

Alcohol:	12.6 %
pH level:	3.1
Residual sugar:	0.3 g/L
Acidity:	4.2 g/L
Total SO ₂ :	125.0 mg/L

