



DOMAINE
HUBERT BROCHARD
Sancerre & Pouilly-Fumé

POUILLY-FUMÉ

White

Classique



Vineyard:

The Pouilly Fumé vineyard is located on the right bank of the Loire. We are farming 5 hectares of vines around the village of Boisgibault, in the commune of Tracy-sur-Loire.

Variety:

100% Sauvignon Blanc.

Age:

The average age of the vines is around 30 years.

Soil:

Clay-chalk, Kimmeridge shales, Portland limestone.

Orientation:

South, South-West.

Vine cultivation:

We are working in conventional agriculture with bio-control; tilling, sodding, stripping, and individual fertilisation. We are also currently working to achieve HVE environmental certification (High Environmental Value) in order to give value to our commitment to respect the environment.

Production:

Production varies according to the weather conditions. It does not exceed 65 hectolitres per hectare.

Harvesting:

According to weather conditions and health status, this starts in September or October. Harvesting is mechanised and/or by hand.

Winemaking:

Hand sorting on reception of the harvest and then mechanical destemming of the grapes. Slow pressing in pneumatic presses. Alcoholic fermentation at low temperature in temperature controlled stainless steel vats.

Tasting comments:

This pale golden coloured Pouilly Fumé expresses refreshing notes of broom and grapefruit. It evokes the subtle smoky «flinty» aromas typical of the appellation. The term «fumé» also refers to the aromas present in the wine but it also recalls the fine layer of slightly smoky bloom which covers ripe grapes. It can be drunk as an aperitif or to accompany shellfish, fish, or white meat.

Storage:

This is a wine to be drunk young, but it can be stored easily for some years (3-5 years).

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