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2023 Hubert Brochard Chateau De Fontaine-Audon Sancerre

Sancerre is a quaint historic village located in the eastern Loire Valley within central France. Situated along the Loire River, Sancerre is well recognized for its distinguished Sauvignon Blancs and elegant Pinot Noirs. Domaine Hubert Brochard's family heritage dates back 125 years in this region as they expanded their winegrowing craftsmanship establishing a series of Sancerre parcel and terroir series wines; Chateau de Fontaine-Audon, Chateau de Thauvenay, Le Trois Coteaux, La Cotes des Monts Damnes, Le Cul de Beaujeau and La Grande Haie.

The Sauvignon Blanc for this bottling is sourced from Domaine Brochard's treasured 37-acre parcel of vineyards grown on silex (flint) sub-soils. This wine is fermented in stainless tanks and aged on the lees for six months. These wines are some of the most expressive Sauvignon Blanc's anywhere with an intellectual personality that will make you a devoted follower of this grape. Pale greenish yellow in appearance this wine reveals a subtle bouquet of peach blossom and mint. Musk melon, pink grapefruit, green sorbet and dried citrus peels are layered with finely crushed chalk adding texture and a juicy mouthwatering freshness that carry through to the finish. The savory notes within the core make this a great gastronomic wine.

By W Peter Hoyne

2023 Hubert Brochard Chateau De Thauvenay Sancerre

Domaine Hubert Brochard manages 205 acres in Sancerre with the majority of the vineyards planted to Sauvignon Blanc. The chalky, clay-limestone soils of Chateau De Thauvenay date back 157 million years from rock formations created during the kimmeridgian period. The average age of these vines are 30 years old and this Sancerre is aged for eight months in stainless steel tanks.

It is crystalline clear in appearance with notes of white flowers and finely chiseled stones. This racy white is built around a framework honeydew, lemon oil, limestone and sea salt with a background of fresh mineral acidity that maintains its interest factor through the vibrant finish. Clean, fresh and built for a warm summer patio day or with a delicately seasoned grilled fish with thyme and capers.

By W Peter Hoyne

