

DOMAINE HUBERT BROCHARD



SAUVIGNON 2025

, France

ABOUT DOMAINE HUBERT BROCHARD

Since its creation in 1900, Hubert Brochard has been committed to producing wines representative of the diversity of the Sancerre terroirs. It is this richness of the land, the plurality of styles and personalities, the meeting of cultures and know-how that allows one to (re)discover the subtleties of this appellation. The Brochard team is led by esteemed winemaker Rodrigo Zamorano with a precise target: to showcase the unique individuality of Sancerre Terroirs.

THE WINE

Hubert Brochard farms 93 hectares across Sancerre's most celebrated communes, with soils ranging from chalk and caillotes to flint, the diversity that defines the appellation's character. This Sauvignon bottling draws from five hectares of HVE-certified vines averaging 30 years of age, harvested at full maturity and vinified with precision: pneumatic pressing, temperature-controlled stainless steel fermentation, and aging on fine lees until spring bottling. Fresh, aromatic, and elegant, with floral and citrus character built for the table.

TECHNICAL INFORMATION

VARIETY: 100% Sauvignon Blanc

VINEYARD: Hubert Brochard is a total of 93 Ha in Sancerre region. It is very fragmented on 8 villages. Powerful erosion has developed many types of soils (Chalk, Caillotes and flint).

WINEMAKING: Fermentation in thermo-regulated stainless steel vats. Maturing on fine lees until bottling in spring.

VINTAGE: The 2024 Sancerre vintage faced rain late in the season, leading to lower yields and a late harvest. Despite challenges, wines show potential for good acidity and freshness.

ALC. BY VOL.: 13%

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PACKAGE SPECS

- PACK: 12x750ml C
- CLOSURE: Cork
- PALLET: 12x4 (48)
- CASE DM: 12x10x14 in
- CASE WEIGHT: 33 lb
- BTL DEPTH: 3.19 in
- BTL HEIGHT: 11.65 in
- BTL WEIGHT: 2.2 lbs

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- SRP: \$
- UPC: NO UPC CODE
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