

BROCHET

R É S E R V E

Sauvignon Blanc 2021

Brochet Réserve represents the sincerest expression of our Loire Valley grape varieties.



Origin : IGP Val de Loire – Vienne

Terroir: Blend of 3 soils from the Vienne : terres de groie (Jurassic); marl with oyster fossils (Cenomanian) et clay-sand on tuffeau with flint

Yields: 40 hl per hectare

Grapes: 100% Sauvignon Blanc

Age of Vines: 10 to 35 years old

Analytical Profile :

Alcohol %v/V	12,50
Residual Sugar(g/l)	< 0,5
Total SO2 (mg SO2/L)	54

Viticultural Notes: The vines alternate between ploughed rows and grass rows sown with natural “green” fertilizers. Only organic fertilizers used. Certified by ECOCERT, with no use of insecticides or herbicides. All the fertilizers are organic and plant covers are used on all the vineyard to prevent soil erosion and to create natural fertilizers. The grapes are harvested during nighttime to keep all the flavours of the fruit.

Vinification: Harvest at night at low temperature. Pneumatic pressing with inert gas to protect the juice from oxidation. Separation of first presses from the end of the presses. Stabilisation of tank at a cold temperature for one week. Fermentation in thermoregulated stainless steel tank.

Ageing: 6 months on lees in concrete tank. Regular stirring of the lees.

Production: 25 000 bottles

Packaging: Bordeaux bottle, Stelvin screwcap

Tasting notes : A classic and well made sauvignong with all the hallmarks : citrus noes, cut grass, fresh and bright with a long finish.



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Caractéristique Bouteille	Caractéristique Caisse	Caractéristique Palette
Volume 750 ml	Carton 6 x 750 ml	Weight 900 kg
Gencod 3 700 293 030 438	Gencod 13 700 293 700 055	Height 1,5 m
Diameter 76 mm	Lenght 23,6 cm	Pallet 80 cm x 120 cm
Height 31,5 cm	Width 16,0 cm	Cases / Pallet : 100
Weight 1,34 kg	Height 32,3 cm	
	Weight 8,28kg	