

Domaine des Huards Cour-Cheverny "Romo" dry white 2020



Product price:

€114.00

Product features:

Area: LOIRE

Winemaker: Jocelyne et Michel GENDRIER

Vintage: 2020

Appellation: Cour-Cheverny

Color: dry white

Unit Price: 15-20 €

Size: 75cl

organic or not: biodynamic and organic certified
agriculture

Cépage dominant: Romorantin

Product short description:

A unique grape variety, romorantin, vinified by a unique winemaker, for us the best of its appellation Cour-Cheverny. A tiny appellation that deserves to be discovered, if only for the quality of its single varietal which, when well vinified, impresses with its complexity and aging potential.

Product description:

**PRESENTATION OF THE DOMAINE DES HUARDS
AND ALL ITS CUVEES IN STOCK**

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Technical sheet written by the domaine :

Appellation : A.O.C. Cour-Cheverny

Grape variety : 100 % Romorantin

Tasting : Clear and balanced nose. Mineral, citrus, and then a hint of honey. Harmony on the palate between vigorous power and a tactile softness. Very long persistence, rich in freshness.

Food and wine pairings : Pairs well with charcuterie, goat cheeses, white meats, as well as spicy cuisine...

A few words about the **Romorantin grape**: A "Royal" grape variety!

The history of our domaine is closely linked to the history of Romorantin. Seduced by its great qualities, our family has been producing Romorantin wines for over a century. Our oldest vines still in production were planted in 1922 by Eugène Magloire Gendrier. This rare and unique grape variety allows for the production of enjoyable and gastronomic wines, with excellent aging potential.

Romorantin was introduced by François Ier. In 1519, 80,000 vine plants were transplanted from their Burgundian cradle to the vicinity of the Château de Romorantin. After establishing itself in various vineyards in the region, it found its preferred terroir around our village, eventually becoming the exclusive grape variety of the Cour-Cheverny appellation.

Our cellars :

Our cellar was renovated in 2004 and further improved in 2009. To produce quality wine, we needed an efficient working tool. The first part of the cellar is dedicated to vinification. It includes a spacious fermentation area as well as a room reserved for the hundred barrels used for the production of the great cuvees. The second part is reserved for storage. The temperature is regulated to ensure the wines evolve ideally. In both the cellar and the vineyard, everything is done to limit the use of products: a strict minimum of sulfites and no oenological products. All cleaning is done with cold water or steam. The washing waters are spread over a meadow.

Our white vinifications :

A great wine can only be made with great grapes. We pay great attention to vineyard cultivation and are very committed to the biological balance of the soils. In the cellar, fermentations are conducted with **natural yeasts**. We seek the expression that is closest to the vintage and the terroir, combining traditional methods with modern equipment, respecting life and the integrity of the wines. We only offer wines made from biodynamic grapes produced by our vines.

We perform gentle pressing followed by static settling. Fermentation occurs between 18 and 20 °C thanks to the indigenous yeasts naturally present. The wines are racked at the end of fermentation before being aged on fine lees.

Our philosophy :

We aim to offer wines that provide maximum pleasure. Their characteristics: a fruitiness supported by a beautiful structure, a pleasant persistence on the palate, and a nice minerality. We pay great attention to vineyard cultivation and are very committed to the biological balance of the soils. We do not use any products derived from synthetic chemistry.

Our terroir :

Located between the Loire and Sologne, we live under a semi-oceanic climate, slightly more continental than the Loire Valley and Touraine.

Our soils rest on a Miocene limestone bedrock. There are outcrops of Beauce limestone (Aquitanian: aged 20 to 23 million years) or sands and marls from Blaisois (Burdigalien: aged 16 to 20 million years).

On the surface, the soils are varied. Clay-limestone soils are well suited to Pinot Noir and Romorantin. Clay-siliceous soils readily welcome Gamay. This mix brings a beautiful complexity to our wines.