

# Domaine des Huards Cheverny "Envol" red 2021



**Product price:**

**€108.00**

**Product features:**

Area: LOIRE

Winemaker: Jocelyne et Michel GENDRIER

Vintage: 2021

Appellation: Cheverny

Color: red

Unit Price: 15-20 €

Size: 75cl

organic or not: biodynamic and organic certified  
agriculture

Cépage dominant: pinot noir

## **Product short description:**

The freshness of pinot and the indulgence of gamay expertly blended for a tasting marked by pleasure.

## **Product description:**

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

**Domaine des Huards Cheverny "Envol" red 2021**

**Technical sheet written by the domaine:**

**Appellation:** A.O.C. Cheverny

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**Grapes:** Pinot Noir & Gamay

**Tasting:** Bright. Fresh and fruity on the nose. Joyful on the palate. Aromas of currant, cherry, citrus.

**Food and wine pairings:** Pairs well with grilled dishes, beef, white meats, and possibly fish...

### **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 and 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 red vinifications:**

A great wine can only be made with great grapes. We pay a lot of attention to vine 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 vineyards.

The harvest is placed in the tank using a conveyor belt to avoid shocking the berries. Fermentations are triggered by indigenous yeasts. Pressing is done gently. After the second fermentation (MLF or Malolactic Fermentation), our red wines are aged for several months before bottling.

### **Our philosophy:**

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

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**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 limestone base from the Miocene. There are outcrops of Beauce limestone (Aquitainian: 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. The clay-limestone soils are well suited to Pinot Noir and Romorantin. The clay-siliceous soils welcome Gamay. This mix brings beautiful complexity to our wines.