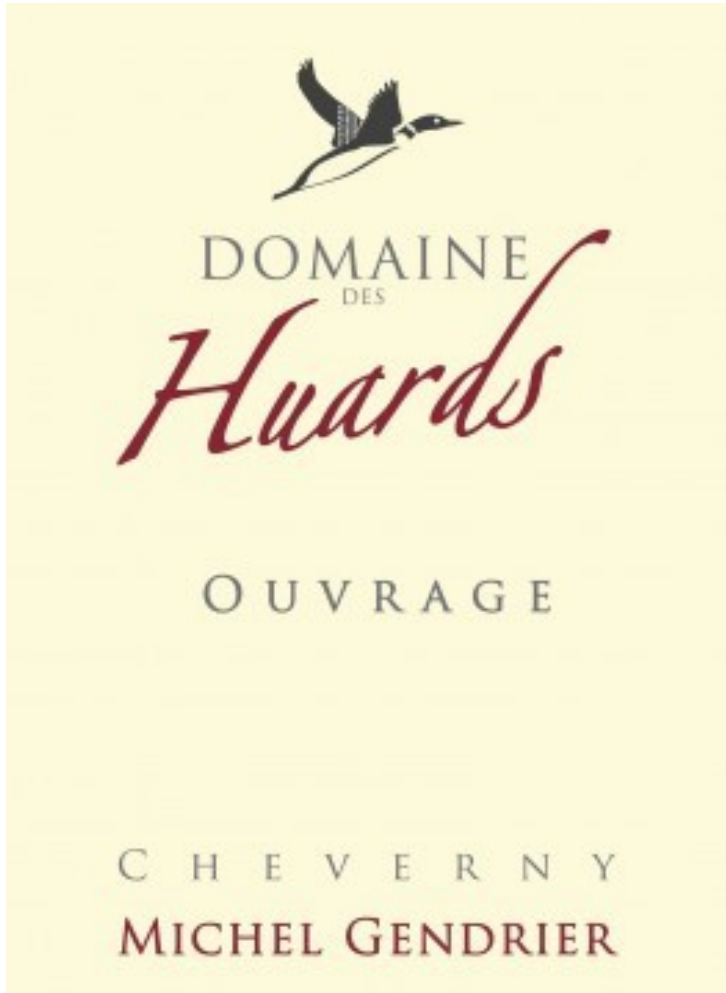


# Domaine des Huards Cheverny "Ouvrage" red 2020



**Product price:**

**€168.00**

**Product features:**

Area: LOIRE

Winemaker: Jocelyne et Michel GENDRIER

Vintage: 2020

Appellation: Cheverny

Color: red

Unit Price: 20-30 €

Size: 75cl

organic or not: biodynamic and organic certified  
agriculture

Cépage dominant: pinot noir

**Product short description:**

These 2020 wines have emerged from the cellars of the domaine after a long aging process until May 2025. It is the prestige cuvée of the domaine, made from old pinot noirs with low yields for exceptional concentration.

**Product description:**

**PRESENTATION OF DOMAINE DES HUARDS**  
**+ ALL ITS OTHER CUVEES IN STOCK**

## Domaine des Huards Cheverny "Ouvrage" red 2020

### Technical sheet written by the domaine:

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

**Grapes:** Dominant Pinot Noir

**Terroir:** On limestone soil.

**Tasting:** Delicately spiced nose. Silky and long on the palate, fine and delicate retro-olfaction, marked by slightly roasted notes.

**Food and wine pairings:** To be served with a cheese platter, game birds, or even with a chocolate dessert...

### 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 the cellar as well as in 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 wash water is 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 carried out with **natural yeasts**. We seek the expression that is closest to the vintage and the terroir, combining traditional methods with modern equipment, in respect of 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

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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, a pleasant persistence on the palate, and 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.

### **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 base. 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. Clay-limestone soils are well suited to Pinot Noir and Romorantin. Clay-siliceous soils readily welcome Gamay. This mix brings beautiful complexity to our wines.