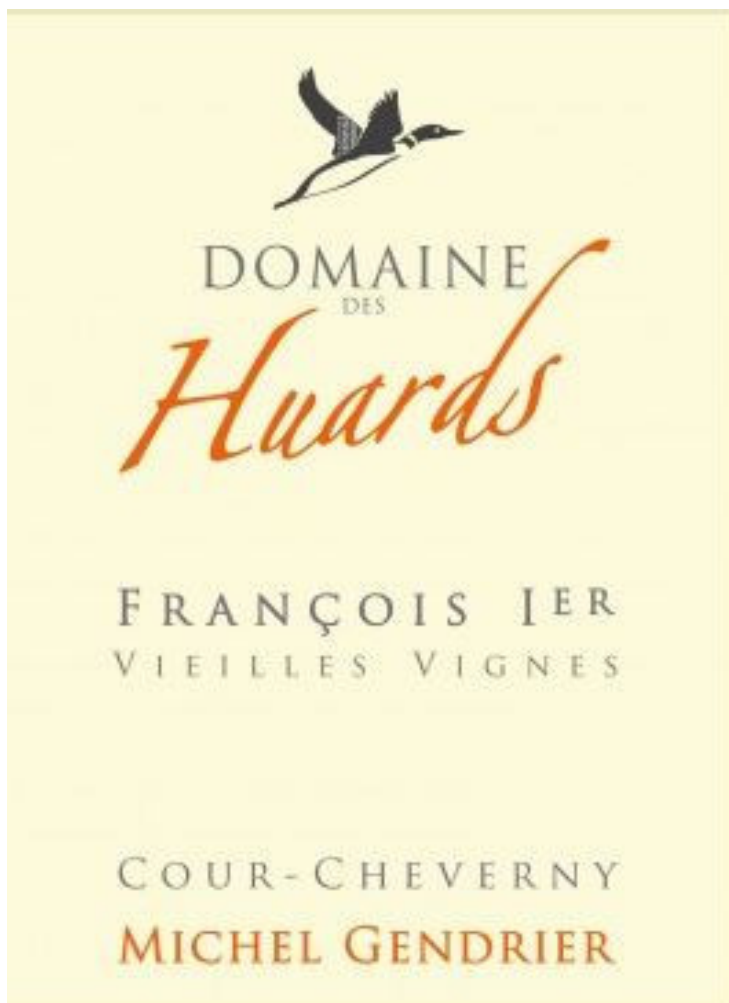


Domaine des Huards Cour-Cheverny "François 1er" dry white 2020



Product price:

€186.00

Product features:

Area: LOIRE

Winemaker: Jocelyne et Michel GENDRIER

Vintage: 2020

Appellation: Cour-Cheverny

Color: dry white

Unit Price: 30-50 €

Size: 75cl

organic or not: biodynamic and organic certified agriculture

Cépage dominant: Romorantin

Product short description:

The great cuvée (from very vieilles vignes) of the best domaine in the appellation, in short, what is best in the romorantin grape and thus AOP Cour-Cheverny. Released from the cellars of the domaine in May 2025.

Product description:

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

Domaine des Huards Cour-Cheverny "François Ier" dry white 2020

Technical sheet written by the domaine :

Appellation : A.O.C. Cour-Cheverny

Grapes : 100 % Romorantin, Old vines, average age of 75 years

Tasting : Elegant and refined nose. Very ample on the palate, mineral with notes of mirabelle. Exceptional balance between finesse and power. Impressive persistence on the palate, racy and mineral.

Food and wine pairings : To be served with pan-seared scallops, asparagus, fish, poultry, or farm veal with cream...

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

The history of our domaine is closely linked to the history of Romorantin. Captivated by its great qualities, our family has been producing Romorantin varietal wines for over a century. Our oldest vines still in production were planted in 1922 by Eugène Magloire Gendrier. This rare and unique grape allows for the production of wines that are pleasurable and gastronomic, 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 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, respecting life and the integrity of the wines. We only offer wines made from biodynamic grapes produced by our vineyards.

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

Red: The harvest is placed in the tank using a conveyor. Fermentations occur thanks to indigenous yeasts. Pressing is done gently. After the second fermentation (malolactic), 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.

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 (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 for Pinot Noir and Romorantin. The clay-siliceous soils readily accommodate Gamay. This mix brings beautiful complexity to our wines.