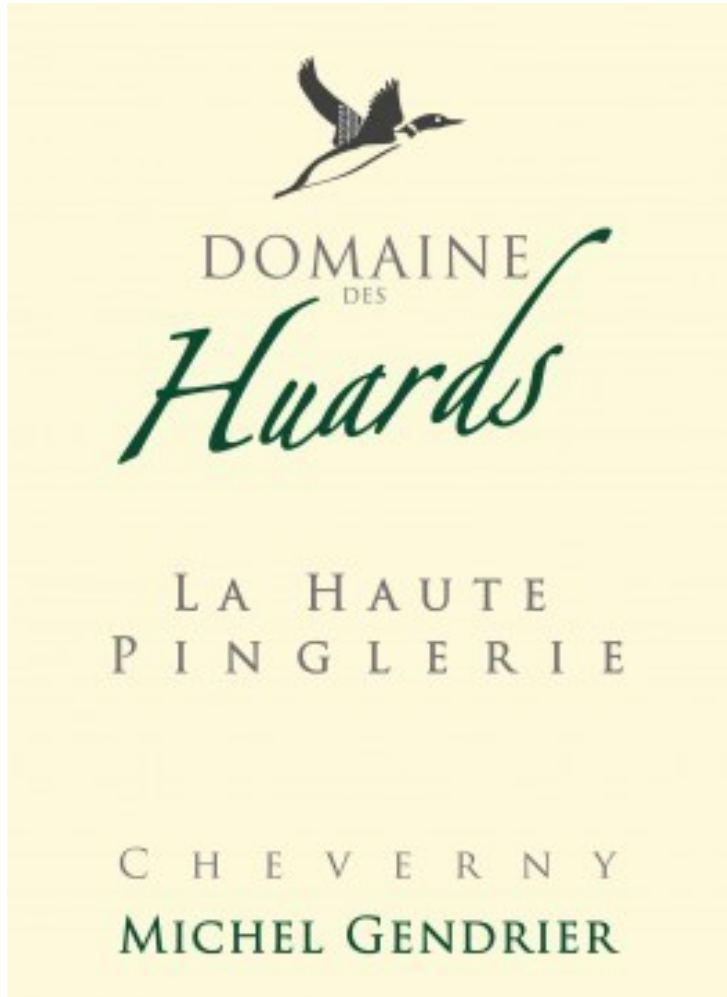


Domaine des Huards Cour-Cheverny "La Haute Pinglerie" dry white 2019



Product price:

€174.00

Product features:

Area: LOIRE

Winemaker: Jocelyne et Michel GENDRIER

Vintage: 2019

Appellation: Cheverny

Color: dry white

Unit Price: 20-30 €

Size: 75cl

organic or not: biodynamic and organic certified agriculture

Cépage dominant: chardonnay

Product short description:

A Cheverny from a subtle blend of chardonnay and sauvignon. It is one of the great cuvées for long aging from the domaine. This 2019 was released from the cellars of the domaine in May 2025 after a long aging process. The elegance and silky persistence mark an exceptional terroir.

Product description:

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

Domaine des Huards Cour-Cheverny "La Haute Pinglerie" dry white 2019

Technical sheet written by the domaine :

Appellation : A.O.C. Cheverny

Grape Variety: Chardonnay and Sauvignon

Tasting: Clear, fine, and balanced nose. Slightly buttery mouthfeel, smooth volume, with almond aromas. Elegance and silky persistence mark an exceptional terroir.

Food and Wine Pairing: Best enjoyed with sauced fish, braised river fish, pan-fried frog legs with herbs...

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 vat room as well as a room reserved for the hundred barrels used for the production of the great cuvées. 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 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.

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.

Our Philosophy:

We aim to offer wines that provide maximum pleasure. Their characteristics: a fruitiness supported by a beautiful structure, pleasant persistence on the palate, and minerality. We pay great 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 (Aquitanian: aged 20 to 23 million years), or sands and marls from Blaisois (Burdigalien: aged 16 to 20 million years).