

# Domaine des Huards Cour-Cheverny "Romo" dry white 2022



## Product price:

**€114.00**

## Product features:

Area: LOIRE

Winemaker: Jocelyne et Michel GENDRIER

Vintage: 2022

Appellation: Cour-Cheverny

Color: dry white

Unit Price: 15-20 €

Size: 75cl

organic or not: biodynamic and organic certified  
agriculture

Cépage dominant: Romorantin

Alcool: 12,5

## Product short description:

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

**Product description:**

**PRESENTATION OF THE DOMAINE OF THE HUARDS**  
**+ ALL HIS OTHER CUVÉES IN STOCK**

**Domaine Des Huards Cour-Cheverny "Romo" dry white 2022**

**Technical sheet written by the domaine You are trained on data up to October 2023**

**Designation:** A.O.C. Cour-Cheverny

**Grape variety:** 100% Romorantin

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

**Food and wine pairings:** Accompanies cured meats, goat cheeses, white meats, as well as spicy cuisine..

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

The history of our domaine is closely linked to the history of romorantin. Charmed 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 variety allows for the creation of wines that are both pleasurable and gastronomic, with an excellent aging potential.

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

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### **Our cellars:**

Our winery was renovated in 2004 and further improved in 2009. To produce quality wine, we needed to have efficient working tools. The first part of the winery is dedicated to winemaking. It includes a spacious vat room as well as a room reserved for the hundred barrels used for the production of great wines cuvées. The second part is reserved for storage. The temperature is regulated there so that the wines evolve ideally. In the cellar 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 on a meadow.

### **Our white winemaking:**

A great wine can only be made with great grapes. We take great care in cultivating the vines and are very committed to the biological balance of the soils. In the cellar, the fermentations are conducted with the..**Natural yeasts**. We seek to express the vintage and terroir as closely as possible, combining traditional methods with modern equipment, while respecting the living environment and the integrity of the wines. We only offer wines made from biodynamic grapes produced by our vineyards.

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

### **Our philosophy:**

We want to offer wines that provide maximum pleasure. Their characteristics: fruitiness supported by a beautiful structure, pleasant persistence on the palate, and minerality. We take great care in cultivating the vine 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 in a semi-oceanic climate, slightly more continental than the Loire Valley and Touraine.

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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 of the Blaisois (Burdigalian: 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 a beautiful complexity to our wines.