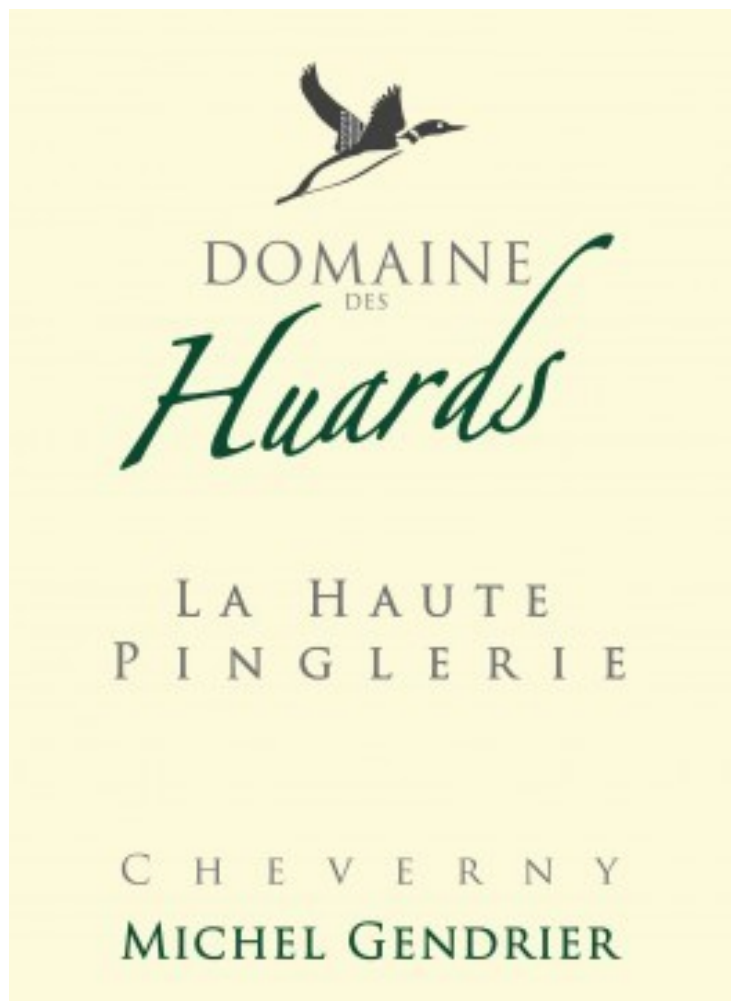


Domaine des Huards Cour-Cheverny "La Haute Pinglerie" dry white 2020



Product price:

€168.00

Product features:

Area: LOIRE

Winemaker: Jocelyne et Michel GENDRIER

Vintage: 2020

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 made from a subtle blend of Chardonnay and Sauvignon. It is one of the great cuvées meant for long aging from the domaine. This 2020 was released from the domaine's cellars in March 2026 after a long maturation. The elegance and silky persistence reflect an exceptional terroir.

Product description:

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

Domaine Des Huards Cour-Cheverny "La Haute Pinglerie" dry white 2020

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

Designation: A.O.C. Cheverny

Grape variety: Chardonnay And Sauvignon

Tasting: Crisp, fine, and balanced nose. Slightly buttery mouthfeel, smooth volume, with almond aromas. The elegance and silky persistence are the hallmarks of an exceptional terroir.

Food and wine pairings: To be enjoyed with fish in sauce, braised river fish, pan-fried frog legs with herbs..

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.

Our soils rest on a Miocene limestone base. There are outcrops of Beauce limestone (Aquitanian: aged 20 to 23 million years) or sands and marls of the Blaisois (Burdigalian: aged 16 to 20 million years).