

Domaine des Huards Cour-Cheverny & Cheverny



Cour-Cheverny “François 1er” Vieilles Vignes 2017

The old vine cuvée of Cour-Cheverny from the Gendrier family takes its name from King François the First, who is credited in legend with bringing the Romarantin grape to the Loire Valley from Burgundy in 1519, so there would be some good wine in the region where he was building a summer house, which turned out to be Chambord. This bottling is made from vines that average seventy-five years of age. The 2017 version delivers a beautifully complex and expressive bouquet of fresh lime, a touch of pineapple, lovely minerality, citrus blossoms, a hint of menthol and a topnote of lime zest. On the palate the wine is bright, full-bodied, complex and beautifully balanced, with a good core, zesty acids and a long, vibrant finish. This does not have the mid-palate amplitude of the 2018 Romo bottling (but they hail from two decidedly different vintages), but it is complex and very long on the backend. Another superb bottle, which already has me looking forward to tasting the old vine cuvée in the 2018 vintage! 2021-2030.

92 pts– John Gilman, View from the Cellar, May-June 2021