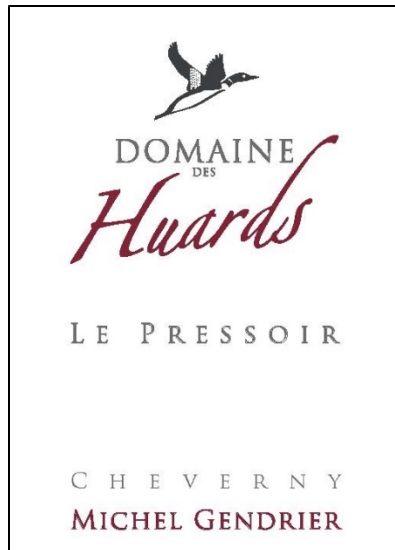


Domaine des Huards

Cour-Cheverny & Cheverny



Cheverny “Le Pressoir” 2017

Michel and Alex Gendrier farm their entire estate biodynamically, with father Michel having eschewed chemical treatments as far back as the 1970s and starting to farm organically in the early 1980s. Biodynamics logically followed over time. Their le Pressoir bottling of Cheverny Rouge is composed of a blend of eighty-five percent pinot noir and fifteen percent gamay, with the grapes fermented on their own prior to blending and élevage in stainless steel. The vines are at least fifty years of age and grow in the chalkiest section of their red grape vineyards. The 2017 le Pressoir tips the scales at a svelte twelve percent octane and delivers a lovely bouquet of black cherries, dark berries, a bit of roasted gamebird, woodsmoke, a fine base of chalky soil tones (that will go nicely autumnal with bottle age), a hint of pepper and a topnote of fresh thyme. On the palate the wine is bright, medium-full and tangy, with fine transparency and bounce, tangy acids, modest tannins and a long, complex and very nicely balanced finish. This is a wine that will age as much on its lovely acidity as it will on its tannins, but it has the balance to last quite nicely in bottle. A very tasty middleweight.

90 pts– John Gilman, View from the Cellar, September-October 2021