

Domaine des Huards

Cour-Cheverny & Cheverny

(CA sales only)



The Wines

- *Cheverny Pure*: 85% Sauvignon Blanc, 15% Chardonnay: Just what it says, a very pure, precise and classy white wine that ages on its fine lees in tank before bottling early in the new year following harvest (usually February). Malolactic fermentation is never forced, and sometimes it happens, sometimes not, sometimes, as in 2018, a part of the wine undergoes ML. Vines average 30 years of age.
- *Cour-Cheverny Romo*: 100% Romorantin: This is the new Romorantin, decidedly not what was generally found a generation ago (which tended to be an acid, austere wine often with oxidative notes), let alone what can be found today among the natty producers (likewise oxidative). This cuvée has a remarkable nose, akin to high-toned Riesling for some and Loire Chenin for others—a dense wine with layers of flavors reminiscent of apricots and baked apples and other autumn fruits. Bracing, lifted, long, and altogether distinctive. Vines average 35 years of age; the wine is raised in tank on its fine lees and bottled in the spring following harvest, usually before malolactic has a chance to take place.
- *Cheverny Prose*: Gamay with Pinot Noir: This is Huards' rosé, but like much of what Alex Gendrier does, this has a different take on things. Foremost being that this is not a simple, easy rosé with a short summer life. He calls it his Blanc de Noirs without bubbles, made almost entirely from Pinot Noir (the addition of a minute amount of Gamay is legally required by the appellation), and he made it with top somms in mind to pour all year long, for years. If he had his way, it would be served blind, or in black stemware--and right away you would get his trademark high-toned, toothsome elegance...after that, if you guessed white or rosé or even red, that's for you to tell us.
- *Cheverny Envol*: Half Gamay, half Pinot Noir: A terrific *vin de soif* and such a pleasure to drink. It has the joy of Gamay and the seriousness of Pinot—the juicy nose and the soulful depths. Vines average 30 years of age; the wine is raised in tank on its fine lees and bottled in the spring following harvest. Malolactic tends to happen with the reds chez Huards.
- *Cheverny Le Pressoir*: 15% Gamay, 85% Pinot Noir: This is a single vineyard cuvée from the most calcareous site on the domain, and you'll get that limestone lift in the back of the wine. The grapes are harvested separately—Pinot Noir normally ripens first—and fermented separately, and the wine is raised in tank. Vines average 50 years of age.