



DOMAINE DES HUARDS ROMO

certified biodynamic and organic

Domaine des Huards has been in the Gendrier family since 1846. Michel Gendrier went organic in the 1970s and received certification for biodynamic viticulture in 1998—a patrimony few domaines can claim. These days Michel's energetic son Alex runs things with a firm but fine hand, and is quick to point out that all 104 acres of the vines are within 850 meters of the winery, meaning that all the grapes arrive to the winery freshly hand-harvested.

VINEYARD



Site: The domaine is in the tiny appellation of Cour-Cheverny, an AOP dedicated to Romorantin, in eastern Touraine in the Loire Valley. The continental climate is moderated by the Loire River and large forests.

Soil: Calcareous clay soil over top limestone.

Vines: Oldest parcel was planted in 1922 and the most recent in 2016. Ecocert certification for organic farming. Bodyvin certification for biodynamic farming.

Varieties: Romorantin, which is a very rare, old variety.

CELLAR

Vinification & Aging: Alex is a fanatic about purity of expression, thus he ages this and all of his wines in stainless steel on its fine lees. Bottled in the spring following harvest. Zero additions apart from a minimal amount of sulfur.

Profile: A wine with a remarkable nose akin to high-toned Riesling for some and Loire Chenin for others. An age-worthy, fascinatingly dense yet super elegant wine redolent of apricots and baked apples and other autumn fruits.
