



## HUARDS CHEVERNY LE PRESOIR

certified biodynamic and organic

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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.

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### VINEYARD

- Site:** The domaine is in the appellation of Cheverny, an AOP in eastern Touraine in the Loire Valley about a third of the way from Tours to Sancerre. The continental climate is moderated by the Loire River and large forests.
- Soil:** Very calcareous clay soil for the Pinot Noir; a mixture of sand flint on a clay base for the Gamay.
- Vines:** A single-vineyard wine from vines averaging 50 years of age. Grapes are harvested separately. Ecocert certification for organics and Biodyvin certification for biodynamic farming (the domaine is not certified in America by the USDA).
- Varieties:** Pinot Noir (80%), Gamay (20%).

### CELLAR

- Vinification & Aging:** Fermented with indigenous yeast, each grape separately. Alex is a fanatic about purity of expression, thus he ages this wine in stainless steel on its fine lees over winter before bottling. No fining, light filtration, and only a minimal addition of sulfur (typically 5-20ppm).
- Profile:** Huards' telltale elegance is on full display here: pure, savory fruit carried by excellent acidity.
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