



## HUARDS CHEVERNY PROSE

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 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:** Calcareous and siliceous clay on a calcareous base.

**Vines:** Vines average 30 years of age. Ecocert certification for organics and Biodyvin certification for biodynamic farming (the domaine is not certified in America by the USDA).

**Varieties:** Pinot Noir with the addition of a minute amount of Gamay which is legally required by the appellation.

### CELLAR

**Vinification & Aging:** Spontaneous alcoholic fermentation. Malolactic fermentation is never forced: sometimes it happens and sometimes not. Alex is a fanatic about purity of expression, thus he ages this wine in stainless steel on its fine lees over winter. No fining, light filtration, and only a minimal addition of sulfur (typically 20-40ppm).

**Profile:** This is the domaine's rosé, but not a simple easy rosé made for a short summer life. The domaine calls this its 'Blanc de Noirs' without bubbles, and it is high-toned and very elegant with joyful seriousness.

---