

DOMAINE DES HUARDS

Domaine des Huards was founded by Pierre Gendrier in 1846. Since then 7 generations of the family have been stewards of Huards. Today, Domaine des Huards is managed organically and biodynamically and works solely with fruit coming from the estate vineyards. Their mission is to produce "wines that are natural and that generate a maximum amount of enjoyment."



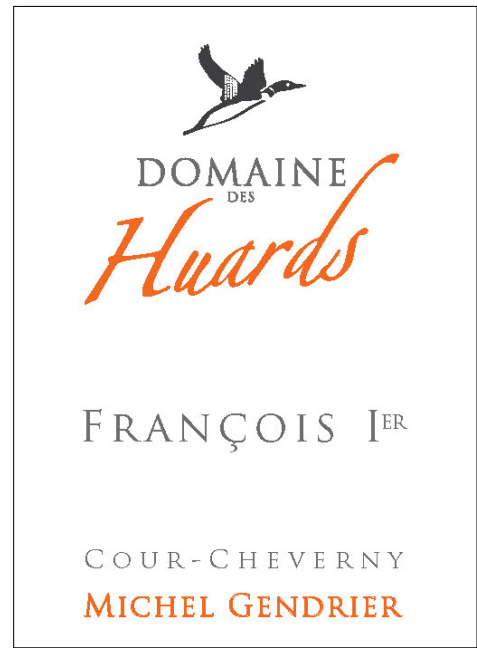
Domaine des Huards is driven by the concept that a great wine can only come from high quality grapes. So the Gendrier family and the vineyard managers devote themselves to the proper cultivation of the vineyard and fostering the biological equilibrium of the soils, the larger ecosystem surrounding the vineyard, and the rhythms of the planets. For example, annual and perennial herbs are cultivated in the vineyards to contribute to the favorable biodiversity.

With a global view of the vine as a plant, the biodynamic and organic practices are revealing their effects as time goes on, and Domaine des Huards' vines are building stronger resistance to microbial pressures with the assistance of certain tisane, copper and sulfur sprays. In the winery, fermentation is driven only by natural yeasts. Domaine des Huards' winemakers strive to represent the closest expression of the estate's terroir and vintages, and the integrity of the wines is maintained by the synergy of traditional work methods with modern equipment.

Introduced by King Francois the 1st in 1519, 80,000 rootstocks of Romorantin were moved from Burgundy to his mother's castle in the town of Romorantin and the variety spread to Cour-Cheverny. When the A.O.C. was established in 1993, Cour-Cheverny was restricted to a 100% Romorantin cepage.

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Varietal/Blend: Romorantin

Farming Practices: BioDyvin organic and biodynamic

Soil: chalky limestone Miocene base; consisting of Beauce limestone or sandy loam from Blaisois

Yeast: natural

Fermentation: gentle direct pressing into tank / temperature maintained between 18 and 20°C

Aging: matures on fine lees before bottling

"Old vines, average around 75 years old. Elegant and refined bouquet. Plentiful on the palate, vigorous, mineral with mirabelle plum notes. Excellent balance between strength and delicacy. To be served along lightly grilled scallops, asparagus, fish, chicken or veal in a cream sauce."

Country: France

Region: Loire

Sub Region: Touraine / Cour-Cheverny