

DOMAINE DE 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."

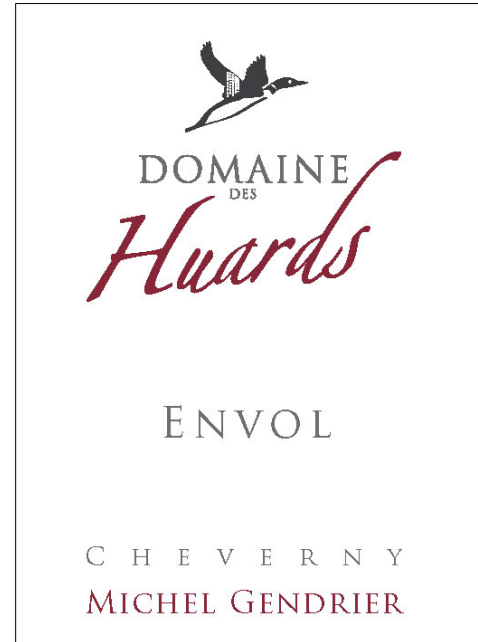


Domaine des Huards is driven by the concept that a great wine can only come from high quality grapes. So the Gendrier family and the vineyard managers devote themselves to the proper cultivation of the vineyard and fostering the biological equilibrium of the soils, the larger ecosystem surrounding the 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 100% Romorantin cepages.

ENVOL



Varietal/Blend: 50% Gamay / 50% Pinot Noir

Farming Practices: Biodyvin organic and biodynamic

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

Yeast: natural

Fermentation: fruit loaded directly into tank, then pressed gently mid-process

Aging: matures several months before bottling

"Gamay, Pinot Noir, a little bit of Cabernet Franc. Luminous. Fresh and fruity bouquet. Joyful on the palate. Aromas of cherry, citrus fruits, and redcurrant. Accompanies well grilled meats, beef, white meats and even fish."

Country: France

Region: Loire

Sub Region: Touraine / Cheverny