

LOIRE VALLEY
CHEVERNY & COUR-CHEVERNY
FRANÇOIS CAZIN
CHEVERNY


OVERVIEW | Cheverny and Cour-Cheverny are two of the youngest AOCs in France, having only been awarded appellation status in 1991 and 1993 respectively. Of the two regions, Cheverny is the larger, and it is also the more familiar; the wines here are very similar in style to those of the surrounding Touraine appellations. The appellation regulations dictate Sauvignon-dominated whites (the grape must account for 60-85% of the blend), blended with Chardonnay, Menu Pineau, a little-known cousin of Chenin Blanc, and/or Chenin itself. The smaller enclave of Cour-Cheverny, however, is something very different indeed; it allows only for white wines made solely from Romorantin. Forty years ago this variety dominated this part of the Loire, but it has since retreated to this appellation, its last strong foothold in the region.

VINEYARD AREA: 5 hectares

ANNUAL PRODUCTION: 3000 cases

SOIL TYPES: clay, chalk, sand

GRAPE VARIETIES: romorantin, sauvignon blanc, chardonnay

Romorantin is a very old grape variety native to this part of the Loire. It is in danger of disappearing if not for the efforts of a few people like François Cazin. It features high acidity and minerality and makes mediocre wines when poor vintages or vineyard sites do not allow the grapes to ripen. This precipitated most vineyard plantings of Romorantin to be replanted with easier and more commercially sought-after grape varieties. But when Romorantin achieves high ripeness, as François Cazin's often do, the wine is magical with astonishing grapeyness and flavors of stone fruit, melon and roasted nuts kept fresh and lively by good acidity.

François Cazin is a major producer here. At 532 hectares and with 72 different domaines, co-operatives or négociants associated with the vineyards, Cheverny is somewhat notable. By comparison Cour-Cheverny is miniscule. There are just 30 domaines working the vineyards, on just 48 hectares; of these, François Cazin owns a significant proportion.

VINEYARD/CELLAR PRACTICES | A meticulous viticulteur, Cazin still insists on picking entirely by hand. Once the harvest is in the fruit is moved only by gravity, fermented using wild yeasts, and bottled unfiltered. These being wines of purity, minerality and a sweet-sour vibrancy that make one's mouth water.

WINES | **Le Petit Chambord Cheverny Blanc** is a blend of 70% Sauvignon Blanc and 30% Chardonnay

Cour-Cheverny is naturally 100% Romorantin

Cour-Cheverny Cuvée Renaissance is made in vintages where there is good ripeness and noble rot is formed. The wine is bottled with a small amount of residual sugar.


triage wines

4755 Colorado Avenue South, Ste A
 Seattle, WA 98134
 206. 763. 5994
 fax 206. 883. 0215

2210 North Lewis Street
 Portland, OR 97227
 503. 236. 6262
 503. 236. 3660 fax