

# François Cazin

## Profile

Cheverny is one of the most recent new appellations in the Loire Valley (1991). The area, south of the Loire and abutting the marshy region of Sologne (the best hunting grounds in France), has produced wines since at least the 6th century. The soils consist of various combinations of clay, limestone and silica. Many varietals are planted: Pinot Noir, Gamay, Cabernet and Côt for red wines, Sauvignon Blanc, Chardonnay, Chenin and Menu Pineau for the whites. By legislation, a Cheverny wine has to be a blend of varietals, and François Cazin's white is 70% Sauvignon Blanc and 30% Chardonnay.

Cazin tends vines of considerable age and the resulting yields are well below average in any given year. His Cheverny is fresh and floral, with apple-texture and crisp acidity. The flavors are sleek and precise. Since 1997, the wine has been bottled unfiltered by gravity. His wines have consistently been the top pick of the vintage at the annual Loire Valley wine show in Angers.

Cazin also makes a cuvée of Cour-Cheverny, exclusively from the ancient local grape Romorantin. This varietal, with its high acidity and minerality, is angular and rough in mediocre vintages. But when it achieves high ripeness, the wine has astonishing grapey, apricot and roasted nuts flavors, kept fresh and lively by good acidity. In very ripe vintages, when the grapes undergo *passerillage* or noble rot, Cazin vinifies some of his Romorantin in *demi-sec*, and calls it Cour-Cheverny Cuvée Renaissance.