Henry Marionnet

Touraine Gamay Première Vendange



ABOUT THE ESTATE

- The Marionnet estate dates back to 1850 and currently extends to nearly 60 hectares.
- A major expansion and replanting took place in the 1960s and ‘70s under the direction of Henry Marionnet.
- Henry is still at the estate today, though day-to-day operations fall to his son, Jean-Sebastien, who continues his father's practice of using neither chemicals in the vineyard nor oak in the cellar.
- The heart of the estate is the six hectares of ungrafted vines, some of which are thought to date back as far as the founding of the estate in the mid-19th century.
- The family remains committed to saving and developing heritage varietals, thus ensuring their legacy will be carried on for generations to come.

APPELLATION
Touraine

SUB-REGION
Loire-et-Cher

GRAPE VARIETY
100% Gamay

FARMING
Sustainable, Organic (Ecocert), Vegan

SOIL
Perruches soils: flinty clay with small amounts of sand and gravel

VINEYARDS & VITICULTURE
33 hectares of massal selection vines were planted between 1967 and 1978. Average yields are around 40-45 hL/ha. The domaine is located at the highest point between the Loire River to the north and the Cher River to the south, and enjoys a continental climate.

HARVEST & VINIFICATION
Short pruning and green harvest are used to lower the yield. Manually harvested in 50 lb. crates after sorting in the vines. Cases are brought within the hour to the cellar, to avoid crushing and premature fermentation. The grapes undergo carbonic maceration in stainless steel tanks, then rest in stainless steel tank until bottling the spring of following year. This wine is made naturally: no addition of sulfur, yeasts, or chaptalization. It is vinified as the first winemakers may have done, many hundreds of years ago; thus the name Première Vendange (First Harvest).

ALCOHOL BY VOLUME
12.5

PACK SIZE
12x750mL