

## Henry Marionnet Touraine Gamay Renaissance

### 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

Organic, Vegan

### SOIL

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

### VINEYARDS & VITICULTURE

Grapes come from ungrafted vines, called Franc de Pied, planted on a 1.3 hectare site in 1992.

### HARVEST & VINIFICATION

Manual harvest, vinification with carbonic maceration for seven days. Native yeasts, no added sulfur, no yeasts, no enzymes, no chaptalization, no oenological products added.

### ALCOHOL BY VOLUME

12.5

### PACK SIZE

12x750mL

