

## Henry Marionnet Touraine Chenin Blanc Le Vinifera

### 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 varieties, thus ensuring their legacy will be carried on for generations to come.

### APPELLATION

Touraine

### SUB-REGION

Loire-et-Cher

### GRAPE VARIETY

100% Chenin Blanc

### FARMING

Organic, Vegan

### SOIL

Dense clay with large patches of flint (silex)

### VINEYARDS & VITICULTURE

The Vinifera line focuses on ungrafted vines. Henry Marionnet acquired this parcel from a neighbor in 2002, planted with ten hectares of Chenin Blanc vines, using massal selection to replace ungrafted vines.

### HARVEST & VINIFICATION

After rigorous harvest selection and cluster thinning, the grapes are manually harvested and 100% de-stemmed. After pellicular maceration, the juice ferments in tanks with native yeast. No malolactic fermentation in order to preserve freshness. The wine then ages in stainless steel tanks until bottling the winter following harvest.

### ALCOHOL BY VOLUME

12.50

### PACK SIZE

12x750mL

