

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% un-grafted Chenin

FARMING

Organic

SOIL

Predominantly clay soil with a layer of flint

VINEYARDS & VITICULTURE

Henry acquired this parcel from a neighbor in 2002. It is planted with 25 acres of 35 year old Chenin vines, using massal selected Chenin vines from pre-phylloxera plantings.

HARVEST & VINIFICATION

The grapes are hand-harvested and 100% destemmed. After pellicular maceration, the juice ferments in tanks with indigenous yeast for about five days. No malolactic fermentation is used in order to preserve freshness. The wine then ages in stainless steel tanks until bottling in the winter following harvest.

ALCOHOL BY VOLUME

12.50

PACK SIZE

12x750mL

