

Henry Marionnet

Touraine Sauvignon Blanc M de Marionnet



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% Sauvignon Blanc

FARMING

Sustainable, Organic (Ecocert), Vegan

SOIL

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

VINEYARDS & VITICULTURE

This cuvée comes from plots planted in 1969 and 1973.

HARVEST & VINIFICATION

Manually harvested grapes are sorted, then fermented with native yeast. No malolactic fermentation. This wine comes from the most prized plot of Sauvignon Blanc on the estate, but it cannot be produced every year. The grapes have a minimum maturity of 14°.

ALCOHOL BY VOLUME

14.0

PACK SIZE

6x750mL