MARTINE'S WINES
IMPORTER & WHOLESALER SINCE 1979

Henry Marionnet

Touraine Sauvignon Blanc Domaine de la Charmoise



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
20 hectares of massal selection vines were planted between 1967 and 1982. Average yields are around 40 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
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
12.5

PACK SIZE
12x750mL