Henry Marionnet

Vin de France Romorantin Le Provignage



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
Vin de France

SUB-REGION
Loire-et-Cher

GRAPE VARIETY
100% Romorantin

FARMING
Sustainable, Organic (Ecocert), Vegan

SOIL
Clay based dense soils with large patches of flint (silex)

VINEYARDS & VITICULTURE
Henry acquired four hectares of vines in 1998 which included an old Romorantin plot of 0.36 hectares planted in 1850, pre-phylloxera and ungrafted. Romorantin was first introduced in the Loire from Burgundy by King François I in 1519. Provignage (or layering) was the technique used to propagate and replace defective vines.

HARVEST & VINIFICATION
The grapes are manually harvested and 100% destemmed. After pellicular maceration, the juice ferments in tanks with native yeast. No malolactic fermentation is used in order to preserve freshness. The wine then ages in stainless steel tanks until bottling in the spring following harvest.

ALCOHOL BY VOLUME
13.0

PACK SIZE
6x750mL