



HENRY MARIONNET RENAISSANCE

2018/\$34.99



DESCRIPTION

The Marionnet family has owned the Domaine de la Charmoise since 1850. The winery is nestled in the village of Soings, 30 km south of Blois, deep in the forests of La Sologne. Here, the wines benefit from a mild climate and the vineyards' unique situation, resting at the highest point between the Loire and Cher rivers, ensuring the grapes' full maturity and providing shelter against spring frosts.

The domaine's vineyards were replanted and expanded between 1967 and 1978 by Henry Marionnet, who became a renowned figure in the region in the 1960s. One of the first producers to make truly honest Gamay here during a time of over-production, Henry had a very clear vision and style that carries through to this day. His plantings cover nearly 60 hectares of Gamay (including Gamay de Bouze, a teinturier mutation), Malbec, Sauvignon Blanc, Chenin Blanc, and Romorantin. However, the true heart of the estate is in the six hectares of ungrafted vines, with the oldest Romorantin plot thought to date back to the 1850s – possibly making them the oldest vines in France. Henry's son, Jean-Sebastien, continues his father's practices and vision while bringing a new perspective. He uses neither chemicals in the vineyard nor oak in the cellar. Additionally, Marionnets are part of a project to recreate the vineyards at the great Château Chambord, which will include Romorantin, Pinot Noir, Pineau, and Sauvignon Blanc as an approximation of the makeup of the grapes planted in 1517.

With a strong commitment to saving and developing heritage varieties and further development of the Marionnet family's centrality to grape growing and winemaking in this area, these are wines that elicit a powerful sense of tasting history.

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This wine is unique in the world, because it was made with a plot of Gamay planted without being grafted (free-standing) in 1992, i.e. without the protection against phylloxera that destroyed the world's vineyards in the 19th century. In addition, a special vinification was done without sulphur (sulphites). Here, purity is total in production and vinification! Jean-Sébastien has achieved a completely new approach: to obtain a wine vinified completely naturally, without sulphur, with Gamay grapes from an ungrafted vine. The result is spectacular, and gives a racy, elegant wine with a very interesting ageing potential to develop even more complexity in its aromas.

Tasting Notes

Nose:

The color is very pronounced and its aromas are a festival of black fruits, blackberry, cherry and blackcurrant.

Palate:

Bright ruby color, its lightness that allows it to be drunk with large swipes, an explosion of gourmet fruits - strawberry, raspberry, blackcurrant, English candy - embellished more complex notes of kirsch & coffee. A wine of apparent simplicity.

Pairing:

Pairs well with roasted chicken, beef stroganoff, roasted fennel, roasted eggplant, and deep-fried calamari.

