Renaissance
Fleuriet frères et S. Marchand
Sancerre white
Les Marnes

RENAISSANCE
FLEURIET FRÈRES & STÉPHANE MARCHAND - VIGNERONS

les Marnes
SANCERRE
APPELLATION D'ORIGINE PROTÉGÉE





Grape: 100% Sauvignon

Average age of the vines: 30 years

Soil : single vineyard of 1,3 hectare made of white limestone pebbles, our Caillottes (100%), lain on clay subsoil

Exposure: Plateau East/ West – Alt 200 m

Planting density:
10 000 vinestocks

In the vineyard: Certified organic farming, all work is done manually except ploughing. Biodynamic certification on vintage 2022.

Harvest : 100% manual, in small cases of 20 kg in order to protect our grapes.

Yields: maximum 40hl per hectare.

Vinification:

The fermentation takes place slowly in barrels, only indigenous yeasts.
Les Marnes is aged between 12 and 15 months in demi-muids, our 500 litres wooden barrels.

Only a very small addition of sulphites, just before bottling.



Tasting notes: colour is deep golden with shiny reflections. Explosive and elegant, the nose is made of light vanilla, floral (acacia and may tree) and butter pastries notes.
In the mouth richness, density and balance, Les Marnes proves the high ageing potential of Sauvignon. This wine is perfect now, but it can wait few years too.

Food pairing : our heart will immediately beats for beautiful lobsters, crayfishes or fish in sauce, but it will also match perfectly with poultry in sauce,.

To serve at 10/12°C as an aperitif, or between 12 and 14°C for meal.