

Domaine du Roncée CLOS DES MARRONNIERS

Jean-Martin DUTOIR settled in Domaine du Roncée in Panzoult in 1993. The dovecot of the 17th century is the last existing building of the Castle of Roncée, which was unfortunately destroyed during the French Revolution! On our label, we print the coat of arms of the Lord of Roncée dating back to 1779.

Nowadays Domaine du Roncée spreads over 60 hectares. In order to catch better the sunlight and get the best grape ripeness, we have settled regenerative agriculture; we sow plant covers over the vineyard and have learnt to rigorously disbud, to remove leaves and to train the vines higher.

After associating with Christophe BAUDRY in 2003, Jean-Martin built in 2006 a new winery dealing with 2 simple targets: respecting grapes from the harvest, respecting the environment. A simple and coherent tool which allows us to work efficiently, to produce our own energy (thanks to the photovoltaic roof) and to focus on revealing the great resources of our terroirs.



Vintage	2023
Area	7ha 23 a 42 ca
Soil	Limestone, chalky gravels (from the alluvial of the former river banks)
Varietal	Cabernet Franc also called « Breton »
Age of vines	50 years old in average
Pruning	Simple Guyot
Winegrowing	High Environmental Value (French certification), regenerative agriculture.
Vinification	Harvest when perfectly ripe, very early in the morning to pick up grapes when fresh, Destemming and vatting by gravity in tanks. Cold maceration for a week before fermentation. Vatting time about 2 weeks.
Aging	50% in oak barrels aged from 2 to 15 years for 12 months and 50% in tank.
Service T°	16 °C
To drink	5 to 10 years
Tasting notes	Bright garnet color. Nose of red berries and morello cherry, softened by vanilla notes. Full, with cherry and raspberry aromas, a touch of liquorice, smooth tannins and a lingering finish on cocoa.
Wine / Food	Beef stew, great poultry, stir-fried mushrooms...