

MAISONS MARQUES & DOMAINES



Clos Saint-Martin



Clos St. Martin

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Saint-Émilion, France

Vintage: 2017

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| V | 94 | WS | 94 |
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Overview

Established in 1850, this jewel-like estate is situated on Saint-Émilion's limestone plateau, adjacent to Château Canon. Named after the neighboring church of Saint-Martin, Clos St. Martin is owned and managed by Sophie Fourcade, a descendant of the Reiffers family, established wine producers in Saint-Émilion since the 17th century.

At just 3.2 acres, Clos St Martin is the smallest classified growth in Saint-Émilion. The vines, averaging 35 years of age, are planted on clay and limestone soils, typical of the appellation's limestone plateau, with southwestern exposure.

Winemaking

After the manual harvest, the grapes undergo an eight-day pre-fermentation cold maceration at 46°F. The must is fermented in new oak barrels for 48 days; malolactic fermentation also takes place in new oak barrels. The first four months of aging are spent on the lees, stirred twice every week, allowing the wine to develop volume and body. The wine is generally aged for 20 months in new oak barrels.

TECHNICAL INFORMATION

Varietals: 80% Merlot, 15% Cabernet Sauvignon, 5% Cabernet Franc.

Acres: 3.2 acres

Soil Composition: Clay & limestone

Average Vine Age: 35 years

Aging: 16 months in oak barrels (25% new)