

# MAISONS MARQUES & DOMAINES



*Clos Saint-Martin*



Clos St. Martin

## Clos St. Martin

Saint-Émilion, France

Vintage: 2018

### 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 Saint-Martin is owned and managed by Sophie Fourcade, a descendant of the Reiffers family, established wine producers in Saint-Émilion since the 17th century, with Michel Rolland acting as consultant winemaker.

At just 3.2 acres, Clos Saint-Martin is the smallest classified growth in Saint-Émilion. The vines, averaging 37 years of age, are planted on clay and limestone soils, typical of the appellation's limestone plateau, with southwestern exposure. The site's natural qualities coupled with the team's devoted care yield a wine that is powerful, structured, yet round and elegant. A great wine that is very sought-after by the initiate.

### Winemaking

After the hand-harvest, the grapes undergo a pre-fermentation cold maceration at 46°F. The must is fermented partly in new oak barrels and partly in amphorae. 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 then aged for 18 months in new oak barrels and amphorae. At Clos Saint-Martin, each vine and each barrel enjoys the undivided attention of owner Sophie Fourcade and her team.

### Harvest Notes

Winter and spring were very rainy. A late budbreak, noted on April 9th, allowed us to avoid a spring frost. The flowering, from May 23rd to 30th, went well and the potential quality was significant. The rainy spring caused a severe attack of mildew, which was thwarted thanks to the considerable efforts of our vineyard workers. Throughout the summer, a team of 60 crop-thinned, adapting the desired yield to the parcel and the age of the vines. Near-perfect balance was the reward for 16,800 hours of meticulous work. Véraison took place from July 26th to August 12th. The main characteristic of this vintage was the 1,136 hours of sunshine between June and September, a notable record of the past fifty years. Harvest, graced with sunny skies and warm temperatures, took place from September 18th to October 4th.

### TECHNICAL INFORMATION

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

**Acres:** 3.2 acres

**Soil Composition:** Clay & limestone

**Average Vine Age:** 37 years

**Aging:** 18 months: 80% in new oak barrels and 20% in amphorae