



Wijnfiche

**Clos Saint-Martin - G.C.C. | St. Emilion  
G.C.  
France (ST. EMILION) – 2017**

**Domain**

**Clos Saint-Martin**

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-Emilion since the 17th century, with Michel Rolland acting as consultant winemaker. At just 1.33 hectare, 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.

**Vinification**

After the hand-harvest, the grapes undergo an eight-day pre-fermentation cold maceration at 8°C. 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.

**Taste**

Aromas of ripe dark fruit with some woody notes. The fruit and the wood are nicely balanced. This wine has a nice concentration and a long finish.

**Food pairing**

Game - boar, ragout | Pigeon - ragout | Roast beef | Lamb | Meat - grilled | Game - doe | Mushroom - wild

## General information

Type: Red wine

Grape varieties: Merlot (90%), Cabernet Franc (5%), Cabernet Sauvignon (5%)

Viticulture: Traditional

Storage (years): "> 10"

Serving temperature: 16-18°

