Wijnfiche

Clos Saint-Martin - G.C.C. | St. Emilion G.C.
France (ST. EMILION) — 2018

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 a pre-fermentation cold maceration. 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 (80%) and amphorae (20%). At Clos Saint-Martin, each vine and each barrel enjoys the undivided attention of owner Sophie Fourcade and her team.

Taste

Very stylish, with flecks of dried herb scattered amidst a very pure display of bitter cherry, plum reduction and red currant coulis flavors. Racy, focused finish has a latent mineral twinge too. Lovely.

Food pairing

Roast beef | Game - doe | Mushroom - wild

General information

Type: Red wine

Grape varieties: Merlot (80%), Cabernet Franc (15%), Cabernet Sauvignon (5%)

Viticulture: Traditional

Storage (years): > 10

Serving temperature: 16-18 °C

