



CLOS SAINT-MARTIN

Saint-Emilion Grand Cru Classé

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Appellation	Saint-Emilion Grand Cru
Owner	Sophie Fourcade
Consultant	Michel Rolland
Vineyard size	1,3 hectare (3.2 acres)
Soil Types	Clay & limestone
Vineyard grape varieties	75% Merlot - 15% Cabernet Franc 10% Cabernet Sauvignon
Average vine age	35 years
Viticulture	Traditional Vine growth management adapted to the climatic conditions
Harvest	Manual
Winemaking	8-day cold pre-fermentary maceration Alcoholic & malolactic fermentations in new oak barrels
Aging	16 months in oak barrels (25% new)

History

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.

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.