

Damien Martin

TECHNICAL NOTES

DAMIEN MARTIN 2018 BOURGOGNE BLANC

A family domaine, owned by the father-and-son team of Robert and Damien Martin, Domaine Damien Martin owns approximately 20 hectares in the heart of the Mâconnais with Chardonnay vineyards in Verzé, the lieu-dit of Les Maillettes, located in St. Véran and Pouilly Fuissé, and Gamay planted in Mâcon Davayé. Son Damien now manages all aspects of the viticulture and winemaking with a deep love and respect for the traditions of the Mâconnais.

VINEYARDS

The estate is comprised of 44 acres in the heart of the Mâconnais region of which
Bourgogne Blanc - 3.5 acres
Saint-Véran - 13.5 acres
Macon Verzé – 8.7 acres
Macon Villages - 12.2 acres
Lieu-dit Les Maillettes – 4.2 acres

Clay/limestone soils. Yields of 4.5 tons/acre. From 5 to 23 year old vines.

APPELLATION

AOC Bourgogne.

COMPOSITION

100% Chardonnay.

VITICULTURE

All wines are made from estate grown grapes grown « lutte raisonnée. » Vines are guyot-cane trained and every other row of vines is plowed.

WINEMAKING

90% fermented in stainless steel tanks, 10% fermented and matured in French oak barrels. Full malolactic conversion. Matured about 6 months on the fine lees. Both the stainless and barrel fermented wine are then blended for a richer, creamier texture without any perceptible oaky nose or taste.

ALCOHOL

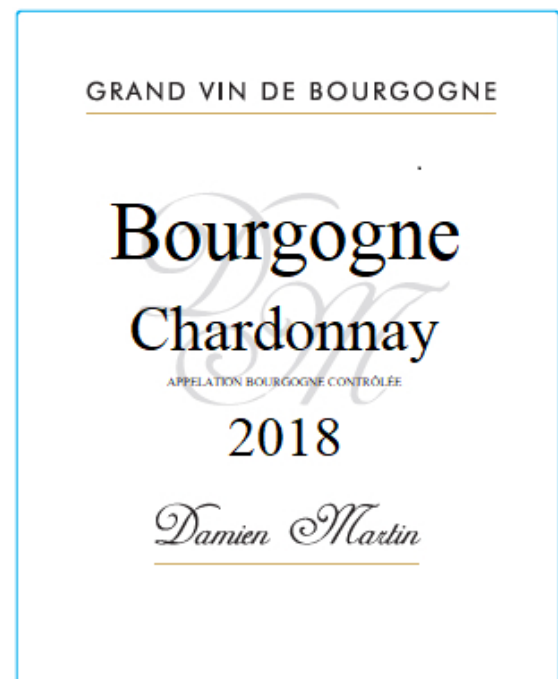
13%

TASTING NOTES

Well defined citrus and stone fruit aromas, with hints of acacia, honeysuckle, verbena, and fennel. Combines vivacity, roundness, fruitiness, and aromatic richness.

SERVE WITH

Excellent as an aperitif for its beautiful crispness, it pairs with poultry, veal, and lighter meats, risottos with meat or fish, cold antipasti, mixed salads.



UPC

bottle 097871016094

case 10097871016091



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