

Château Martinet

SAINT-EMILION GRAND CRU

HISTORY

A fine eighteenth-century country house, Château Martinet was long used as a hunting lodge before becoming a vineyard, and the source of one of Saint-Emilion's most revered wines. Rooted in a superb sand and gravel soil, the vines benefit from constant care and attention from the owners.

Regularly acclaimed at international wine fairs and contests, the wines of Château Martinet are blessed with a complex array of subtle aromas, accented with delicious red berry notes.

LOCATION

Saint-Emilion Grand Cru

SOIL

Sandy gravel

GRAPE VARIETIES

65% Merlot
35% Cabernet Franc

AVERAGE AGE OF VINES

40 years

VINIFICATION

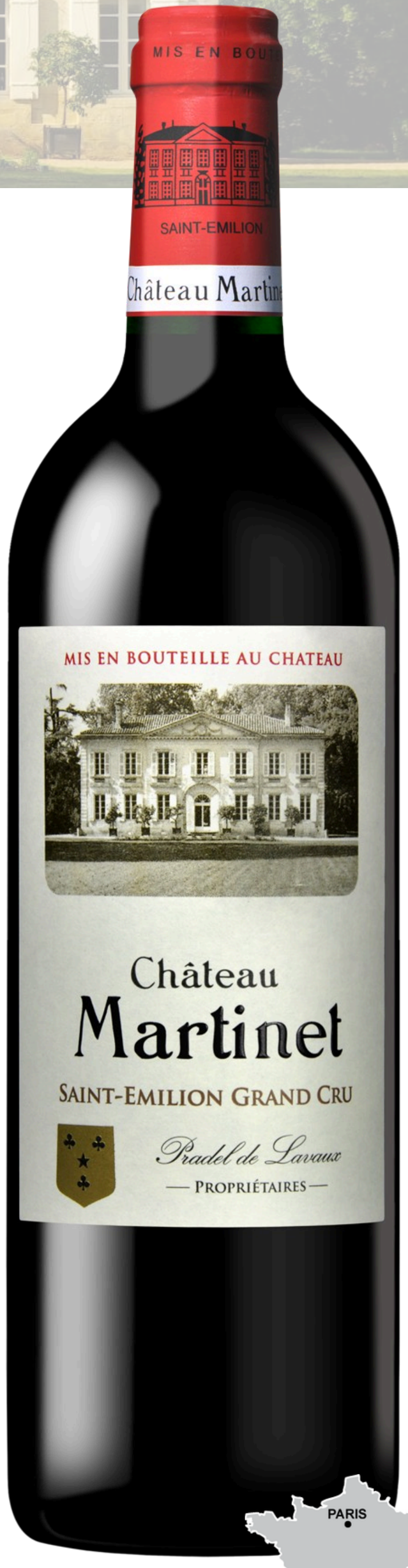
The harvest was assorted and transferred into resin-coated cement vats equipped with a temperature-control system. Vatting 2 to 3 weeks before aging 15 to 18 months in oak barrels.

TASTING NOTES

Hints of undergrowth, vanilla and dark berries in the nose. Well-rounded on the palate, with elegant tannins paving the way for a smooth, long-lasting finish with not the slightest hint of harshness.

FOOD-WINE PAIRINGS

Small game birds, red meats, lamb, soft cheese.





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