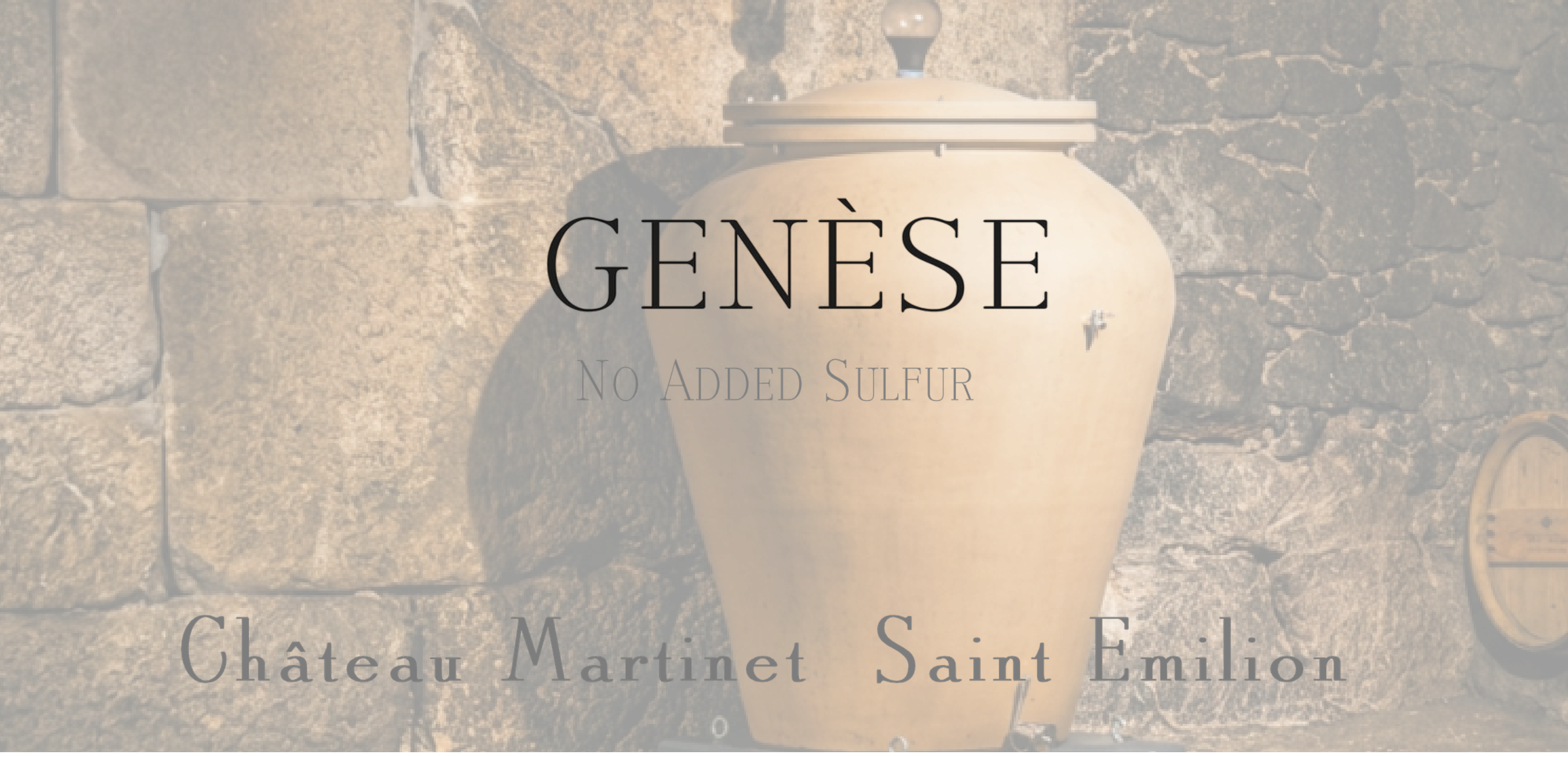


GENÈSE

No Added Sulfur

Château Martinet Saint Emilion

HISTORY

The Cuvée Genèse was born from a desire for authenticity, to get closer to the origins, to reconnect with nature.

Its vocation is to offer a wine as close as possible to nature. Getting back to the bare necessities, this new cuvée offers an exhilarating take on the simple, elementary pleasures of wine.

APPELLATION

Saint-Emilion

SOIL PROFILE

Sand-gravel soil

GRAPE VARIETY

Merlot

HARVESTING

Manual picking of grapes in prime condition.

VINIFICATION AND AGING

The harvest is sorted and transferred into resin-coated cement vats equipped with a temperature-control system.

Aging is done in vats and amphora for 12 months.



SPECIFIC PROPERTIES OF THE AMPHORA

Theamphora is a traditional container, powerful symbol in the history of wine.

Made of a mix of ceramics, a neutral material, it promotes the expression of the fruit and does not bring any taste to the wine, unlike a wooden container.

TASTING NOTES

Garnet redand brilliant colour. The aromatic expression is very intense, with red fruits associated with some floral and spicy notes.

In the mouth, the tannins are silky and supple. The fruit is still present, with a beautiful aromatic persistence.

A pleasure wine to consume within 5 years !

SERVING SUGGESTIONS

Grilled meats, spicy dishes.

Serve between 16°C and 18°C.



1642
Vignobles
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