

■ Clos Saint-Martin 2023 - Press Review

Saint-Émilion Grand Cru Classé



95-97 pts - *Alexandre Ma*

« The moment I raise the glass, my passion for wine is fully ignited... Its aroma is like a kaleidoscope, each swirl reflecting a different hue. Delicate peonies, refreshing dates, gentle hazelnuts, mischievous Sichuan pepper... I find myself dancing with the glass, fearful of missing any exquisite moment... Its taste is as clear as dew, its finish as soft as silk. The initial sweetness subtly transforms into a refined saltiness, which then lifts layers of limestone dust on my tongue. Tasting Clos Saint Martin 2023 is in itself a delight, a unique memory shared among all who cherish Saint-Émilion and its limestone highlands. »



94-96 pts - *Antonio Galloni*

« The 2023 Clos Saint-Martin is a such a gorgeous wine. Supple, juicy and also quite vibrant, Clos SaintMartin captures so much of what makes this vintage appealing, namely the combination of bold fruit and bright acids. Hints of rose petal, lavender and red/blue fruits linger. A wine of nearly seamless texture and impeccable balance, the 2023 is sublime. I would be thrilled to own it. »



94-95 pts - *James Suckling*

« I like the build up in the finish of this classy, medium- to full-bodied wine. Offers currant and berry fruit, as well as integrated, fine and velvety tannins. Caressing at the end.»



94 pts - *Markus Del Monego*

« Dark purple colour with ripe fruit and distinct toasting, dark chocolate and mild spices in the background. On the palate juicy and sweet fruit, firm yet ripe tannins, excellent structure with convincing length and depth. »



92-94 pts - *Neal Martin*

« The 2023 Clos Saint-Martin was picked on September 14 for the Merlot and October 4 for the Cabernets. It has a more restrained and controlled bouquet than the 2022: well-defined, ample dark berry fruit, cola and light spicy notes. The palate is medium-bodied with fine grip. The Cabernets are quite expressive despite a far higher percentage of Merlot in the blend (80%), lending this Saint-Émilion a little more sharpness and clarity. Hints of graphite tincture that dark berry fruit toward the finish. This is quite a stylish Clos SaintMartin that will age with grace. »



90-92 pts - *Ella Lister*

« Un nez gourmand et surtout très lisible : on sent des effluves de confiture de fraise infusée dans des gousses de vanille et de cassis compoté. En bouche, c'est tout de suite plus tendu et plus acidulé, le vin prend un caractère minéral, puis en finale on retrouve cette gourmandise avec de la prune écrasée et de la figue séchée.»