



2023 VINTAGE

Classification
Grand Cru Classé

Appellation
Saint-Émilion Grand Cru

Owner
Sophie Fourcade-Reiffers

Vineyard size
1.36 hectares (3.2 acres)

Soil Types
Clay and limestone

Vineyard grape varieties
80% Merlot - 15% Cabernet Franc
5% Cabernet Sauvignon

Average vine age
37 years

Viticulture
Soil ploughing
Vine growth management adapted to the
climatic conditions

Harvest
Manual; triple sorting

2023 harvest dates
Merlot: September 14^h
Cabernet Franc & Sauvignon: October 4th

Winemaking
Cold soaking followed by alcoholic and malo-
lactic fermentations in
barrels (75%) and terracotta jars (25%)

Aging
18 months: 80% in new oak barrels and 20%
in amphorae

■ CLOS SAINT-MARTIN

Saint-Émilion Grand Cru Classé

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 Saint-Martin is owned and managed by Sophie Fourcade, a descendant of the Reiffers family, established wine producers in Saint-Émilion since the 17th century, with Michel Rolland acting as consultant winemaker.

At just 1.36 hectare, Clos Saint-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 a pre-fermentation cold maceration at 8°C. The must is fermented partly in new oak barrels and partly in amphorae. The 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 then aged for 15-18 months in new oak barrels and amphorae.

At Clos Saint-Martin, each vine and each barrel enjoys the undivided attention of owner Sophie Fourcade and her team. The site's natural qualities coupled with the team's devoted care yield a wine that is powerful, structured, yet round and elegant. A great wine that is very sought-after by the initiate.

■ 2023 Vintage

Autumn and winter are particularly mild and dry, with a frost episode in early April having no consequence. Spring and summer are dry and warm without disturbing the vegetative cycle of the vine, which wonderfully withstands at Clos Saint Martin due to the quality of its soil.

Harvest is early, bringing magnificent grapes into our cellars. Winemaking proceeds without issue ; gentle extraction ensures the quality of the fruit and the structure of the wine. Thus, fermentations conclude without any difficulty.