

JEAN-PIERRE
MOUEIX
GRANDS VINS



CLOS SAINT-MARTIN

Saint-Emilion Grand Cru Classé

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Grand Cru Classé

Appellation	Saint-Emilion Grand Cru
Owner	Sophie Fourcade
Vineyard size	1,36 hectare (3.2 acres)
Soil Types	Clay and limestone
Vineyard grape varieties	80% Merlot - 10% Cabernet Franc 10% Cabernet Sauvignon
Average vine age	37 years
Viticulture	Soil ploughing Vine growth management adapted to the climatic conditions
Harvest	Manual
Winemaking	6-day cold pre-fermentary maceration Fermentations in new oak barrels (75%) and in 3 and 5 hl amphora (25%)
Aging	18 months: 80% in new oak barrels and 20% in amphorae

History

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

At just 1.36 hectare, Clos St Martin is the smallest classified growth in Saint-Émilion. The vines, averaging 37 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.