

DAMIEN MARTIN 2021 BOURGOGNE PINOT NOIR

A second-generation vigneron, Robert Martin founded his independent family domaine with five acres in Davayé in 1982. The estate is now managed by his son Damien, who attained a certification in sustainable agriculture, and increased their holdings to nearly fifty acres in some of the top sites of the region. The wines reflect the energy of a passionate young winemaker, and the distinctive, limestone terroirs of the Mâconnais.

VINEYARDS

Nearly 50 acres in the heart of the Mâconnais:

Saint-Véran - 13.5 acres

Macon Villages - 12.2 acres

Macon Verzé - 8.7 acres

Lieu-dit Les Maillettes - 4.2 acres

Bourgogne Blanc - 3.5 acres

Small acreage of Pinot Noir for Bourgogne Rouge and Gamay for Macon-Davayé Rouge.

Clay/limestone soils.

Certified Sustainably-grown (Control Union Inspections France)

APPELLATION

Bourgogne AOC.

COMPOSITION

100% Pinot Noir.



VITICULTURE

From estate-grown fruit. Certified in sustainable agriculture. Vines are guyot-cane trained and every other row of vines is plowed. Manual harvest. From vines averaging 50+ years in age.

WINEMAKING

Fermented with indigenous yeasts. Fully destemmed and fermented in stainless steel tanks. Aged 6 months in 1 to 4 yr old French oak barrels.

ALCOHOL

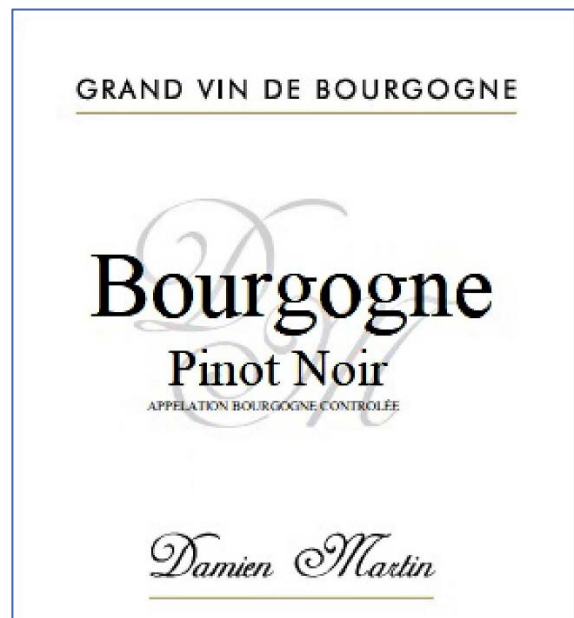
13%

TASTING NOTES

Well-defined aromas of wild strawberry, black cherry, and raspberry on the nose. Round and rich on the palate, with intense fruit and silky tannins leading to a long finish.

SERVE WITH

Excellent with charcuterie, grilled salmon, herb-rubbed rotisserie chicken, wild mushroom risotto, and a wide range of cheeses.



UPC 750ml:

097871016247

GTIN-case:

10097871016244

SKU 750ml:

MART072221

