

Damien Martin

TECHNICAL NOTES

DAMIEN MARTIN 2023 BOURGOGNE BLANC

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 winegrower, and the distinctive, limestone terroirs of the Mâconnais.

VINEYARDS

The estate is comprised of 44 acres in the heart of the Mâconnais region of which
Bourgogne Blanc - 3.5 acres
Saint-Véran - 13.5 acres
Macon Verzé – 8.7 acres
Macon Villages - 12.2 acres
Lieu-dit Les Mailettes – 4.2 acres



Clay/limestone soils. Yields of 4.5 tons/acre. From 5 to 23 year old vines.

APPELLATION

AOC Bourgogne.

COMPOSITION

100% Chardonnay.

VITICULTURE

All wines are made from estate grown grapes grown « lutte raisonnée. » Vines are guyot-cane trained and every other row of vines is plowed.

CERTIFIED SUSTAINABLE

WINEMAKING

Fermented with indigenous yeasts. 90% fermented in stainless steel tanks, 10% fermented and matured in French oak barrels. Full malolactic conversion. Matured about 6 months on the fine lees. Both the stainless and barrel fermented wine are then blended for a richer, creamier texture without any perceptible oaky nose or taste.

ALCOHOL

13%

TASTING NOTES

White fruit and floral aromas dominate the nose, with hints of lemongrass, grapefruit zest, and pine. Vibrant and fresh on the palate, with a long, clean finish.

SERVE WITH

Excellent on its own as an aperitif or paired with canapes, cold antipasti, salmon rillettes, whitefish salad, and more...



UPC

bottle 097871016094

case 10097871016091



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