



Domaine du Mont Epin

Owners: Richard and Stephane Martin

Country: France
Region: Macon
Founded: 1911

Annual Production: 7,500cs

Description: Richard and Stephane Martin, owners of St Veran's renowned Croix Senaillet estate, purchased the historic Mont Epin domaine in 2015. 100% estategrown fruit from 50-year old vines combine with modern facilities and respect for traditional winemaking to produce original and authentic Maconnais wines that have become critical favorites.

Wine Notes - 2018 Domaine du Mont Epin Vire-Clesse

Mont Epin's Vire-Clesse comes from two parcels of gently-sloping, east-facing vines on the side of the eponymous hill. A mix of stony limestone and clay, the soils impart a superb minerality and vivacity, which combine with the domaine's gentle approach to winemaking to produce a fresh, subtle wine that is a superb reflection of this special terroir. The hand-harvested grapes are destemmed and then slowly and gently pressed to maintain the purity of the juice. A very slow temperature-controlled fermentation in stainless steel using native yeast is followed by malolactic fermentation and aging on fine lees (8 months). The result is a yellow-gold beauty with notes of jasmin and honeysuckle and a beautiful liveliness and freshness.

Technical Specifications

Varietal Composition: 100% Chardonnay

Vineyard Region: Vire-Clesse
Vine Age / Yields: 45-50 years
Production Volume: 1,350 cases

Vineyard Characteristics: Stony limestone combined with clay; marl substrate, more pebbles

toward the top of the parcel, eastern exposures

Wine-Making / Vinification: Native yeasts, traditionally harvested and destemmed

Slow and gentle pneumatic pressing to preserve freshness and purity, slow, temperature-controlled fermentation in stainless steel Malolactic fermentation in January, aged eight months in stainless

steel on fine lees, filtered and fined with vegan agents

Alcohol / Volume: 14.1%
Acidity: 3.57
pH: 3.36
Residual Sugar: 3.4 q/l