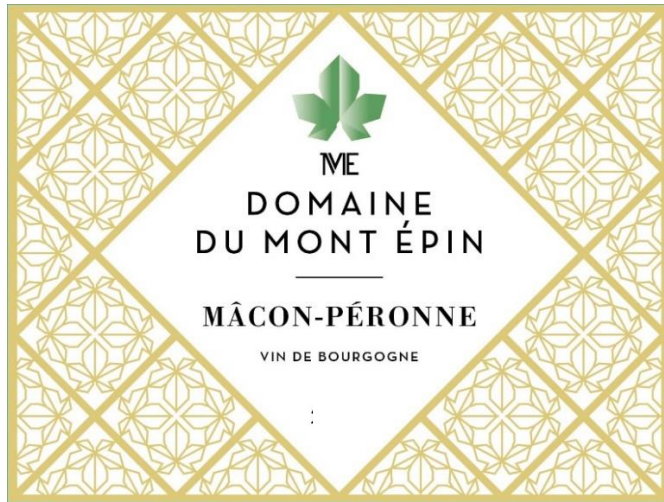


the wine trust

HERITAGE • TRADITION • CRAFT



Domaine du Mont Épin

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 Épin domaine in 2015. 100% estate-grown 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 – 2020 Domaine du Mont Épin Macon-Peronne

Domaine du Mont Épin's Macon-Peronne vineyards comprise a contiguous plot midway up the western slope of the eponymous hill in southern Burgundy's thriving Maconnais. The pebbly clay and limestone soils and the vineyard's steady slope allow constant and consistent drainage. The vineyard is also sheltered by the forested summit of Mont Épin, which combines with a western exposure to allow for late ripening of the grapes. The result is an open, golden-colored wine with an intense fruit-inflected nose of yellow fruits, apricot and jasmine with a light nuttiness. The full and fresh taste profile has subtle melon flavors and a harmonious, mineral-inflected finish.

Technical Specifications

Varietal Composition:	100% Chardonnay
Vineyard Region:	Macon-Peronne
Vine Age/Aspect:	37-42 year old vines, sloping, west-facing vines
Production Volume:	1,600 cases
Vineyard Characteristics:	8 hectare clay and limestone with small pebbles ('galets de gris') at 1300 ft altitude, individual parcel monitoring
Wine-Making / Vinification:	Traditionally harvested and 100% destemmed Slow / gentle pneumatic pressing to preserve freshness and purity 3.5 month temperature-controlled fermentation in stainless steel using native yeast followed by malolactic fermentation Aged 10 months in INOX stainless steel tanks on fine lees, filtered, four months bottle age prior to release. Minimal sulfites
Alcohol / Volume:	13.0%
Acidity:	3.58
Residual Sugar:	~1.8 g/l