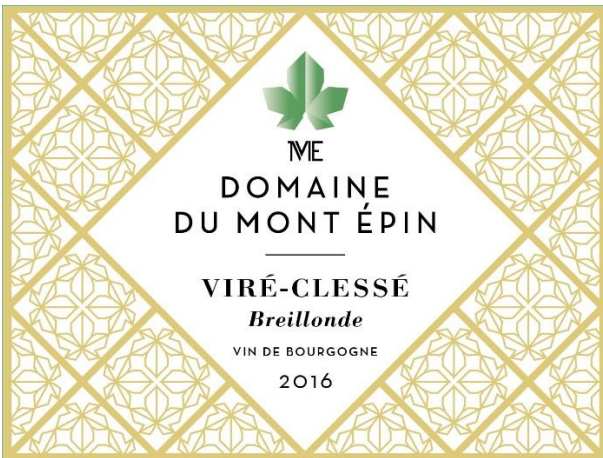


# THE WINE TRUST®

EST 1973



## 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% 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 – 2016 Domaine du Mont Vire-Clesse Breillonde

Mont Epin's Vire-Clesse Breillonde comes from a singular terroir (*lieu-dit*) located at the upper reaches of the domaine's 50-year old, east-facing Vire-Clesse parcels. Yellow-gold stony limestone soils produce a wine of purity and generosity that offers superb quality for the price.



- 89 points Steven Tanzer (Nov. 2016)

**Decanter** - 90 points (Feb. 2018)

## Technical Specifications

<b>Wine:</b>	2016 Domaine du Mont Epin Vire-Clesse Breillonde
<b>Varietal Composition:</b>	100% Chardonnay
<b>Vineyard Region:</b>	Vire-Clesse, Breillonde <i>lieu-dit</i> of approximately 2.5 acres
<b>Vine Age / Yields:</b>	45-50 years
<b>Production Volume:</b>	500 cases / year
<b>Vineyard Characteristics:</b>	Stony limestone combined with
<b>Wine-Making / Vinification:</b>	Native yeasts, traditionally harvested and destemmed Slow and gentle pneumatic pressing to preserve freshness and purity, slow, temperature-controlled fermentation in stainless steel Aged eight months – 2/3 <sup>rd</sup> in stainless steel, 1/3 <sup>rd</sup> 600L oak barrels followed by 4 months bottle aging, fined with vegan agents
<b>Alcohol / Volume:</b>	13.0%
<b>Acidity:</b>	3.51
<b>pH:</b>	3.32
<b>Residual Sugar:</b>	1.06 g/l

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## Reviews

• Antonio Galloni  
**vinous**  
explore all things wine

(This selection from old vines on yellow-gold *calcaire* was vinified in one-third *fûts*): Bright yellow. Cooler and more elegant on the nose than the basic Viré-Clessé bottling, conveying a menthol aspect to its aromas of lemon grass, *thé verveine* and minerals. Concentrated, plush, ripe and fine-grained, but with an element of delicacy to its aromas of citrus fruits, spices and medicinal herbs. Finishes silky and persistent. **89 points.**

## Decanter

A fragrant expression of citrus, stone fruit and a hint of oak. Bright, clean and zesty, the flavours replicate the nose. The oak is slightly obtrusive at the moment, but should integrate into the concentrated, weighty palate. There's a dash of white pepper on the long finish. **90 points.**

Read more at <https://www.decanter.com/wine-reviews/france/burgundy/domaine-du-mont-epin-vire-clesse-breillonde-2016-21099#sWAATOQJWMvTJa6l.99>