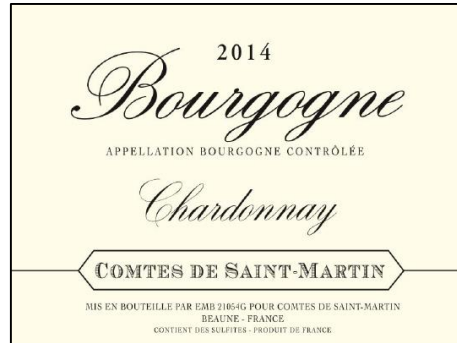


COMTES DE SAINT-MARTIN BOURGOGNE CHARDONNAY, 2014



THE PRODUCER

Comtes de Saint-Martin produces a quality-driven range of Burgundy wines. Working with a handful of producers respectful of their terroir and focused on highly-expressive wines.

THE VINEYARDS

This wine is mostly grown on sites at the foot of the slopes but the nature of the soil varies according to each geographical situation. In the Côte-d'Or the soils are whitish or light grey marls and marly limestones, deep and not especially stony. The Yonne, in contrast, offers sloping calcareous sites, sometimes chalky as in the Tonnerrois district or on Kimmeridgian limestone as in Chablis and the Auxerrois, while in the Côte Chalonnaise and Mâconnais the broken landscape begets soils composed of limestone, clay and marl, plus, in the southern Saône-et-Loire, a granitic component.

GRAPES, VINIFICATION & AGING

100% Chardonnay

Traditional fermentation for 15 days in temperature-controlled stainless steel tanks. 50% of the wine is aged for six months in French Oak barrels that are usually between 1-2 years old.

WINEMAKER'S NOTES

- Golden in hue with silvery hints, this wine shows an elegant toasted almond nose with a hint of fresh citrus and white peach.