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CHÂTEAU MARTIN

GRAVES BLANC

SÉLECTION
CHÂTEAUX

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Storytelling

Château MARTIN, located 20 kms from BORDEAUX and overlooking the Garonne River, has a 25-hectare vineyard planted on a clay-limestone plateau allowing it to benefit from the "Grave" and to capture the dew from the Garonne River. Today, Château Martin enjoys a solid reputation based on its typicality, stimulating aromas and fresh taste have become very popular.



Vineyard



Owner : Sarl Les Domaines De La Mette



Soil type : Clay-limestone



Grape varieties :
Sémillon
Sauvignon blanc



Vinification

This dry wine is vinified in stainless steel vats with thermo regulation to encourage the development of aromas. A minimum of sulphites are used to privilege the quality.



Ageing

Château Martin is aged in oak barrels after a selection of grape varieties.



Tasting notes



Colour: Pale gold color.



Nose: Fine, lemony, smoky nose that reveals aromas of white peach and lemon zest, as well as toast, when shaken.



Palate: The mouth is straight, elegant, building its balance on nice zesty bitters, and a pleasant peach juice side. Very long toasted finish.



Food Pairing

Garlic shrimp, snacked scallops, old Gouda cheese.



Serving suggestions



Between 13 & 14°C



2 to 3 years

TASTE PROFILE



Acidity	●	●	○	○	○
Expression	●	●	●	●	○
Fruit	●	●	●	○	○
Elegance	●	●	●	●	○

PRIMARY FLAVOR



FOOD PAIRING

