

DOMAINE JEAN-CLAUDE MARTIN

Chablis

Domaine Jean-Claude Martin is a family estate, led today by Jean-Claude's children Claudia and Frédéric, who carry on his passion for authentic Chablis. Reviving the tradition of estate bottling, the family farms with a clear focus on sustainability—cover crops and healthier soils to yield fresher, more expressive wines. This reinvigorated estate is driving family tradition into a purer, more expressive future while capturing all the vivacity and delicacy of this world-class terroir.

WINERY: Domaine Jean-Claude Martin

WINEMAKERS: Claudia and Frédéric Martin (sister-brother team)

ESTABLISHED: 2016

REGION: FRANCE • Burgundy • Chablis

APPELLATION: Chablis AOC

BLEND: 100% Chardonnay

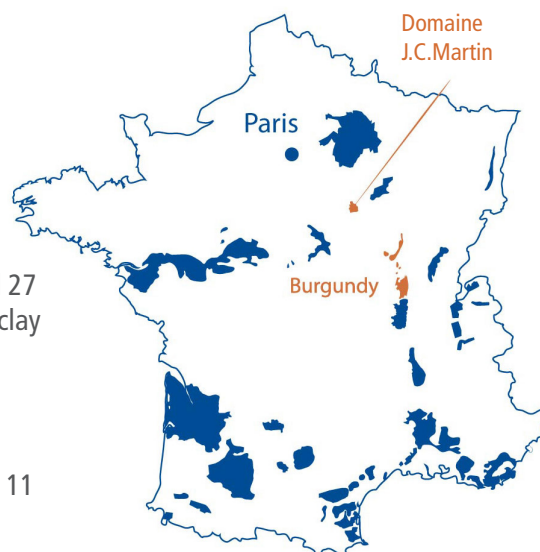
VINEYARDS: A selection of older-vine fruit from estate vineyards (around 27 acres in and around the villages of Chablis, Courgis and Prehy). Soils mix clay and chalky limestone, the classic Kimmeridgian soils of Chablis.

AGE OF VINES: 30 to 60 years

WINEMAKING: Pressed then fermented on indigenous yeasts in temperature-controlled, stainless steel tank. Aged in tank on fine lees for 11 months. Unfiltered.

TASTING IMPRESSIONS: Aromas of yellow citrus, orange peel, crushed stones. Fresh and pure, with light spice and a sea-salty, chalky finish

PAIRING SUGGESTIONS: As an aperitif; with fresh seafood or oysters on the half shell; grilled chicken; sushi



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