

## DOMAINE JEAN-CLAUDE MARTIN

### Chablis 1er Cru 'Montmains'

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

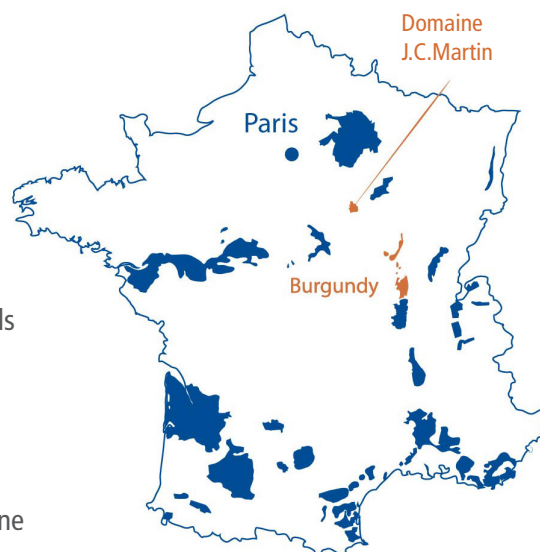
**VINEYARDS:** A selection of older-vine fruit from premier cru vineyard 'Montmains,' in lieu-dits 'Montmains' and 'Butteaux' (around 6 acres). Soils mix clay and chalk, the classic Kimmeridgian soils of Chablis.

**AGE OF VINES:** 30 - 60 years

**WINEMAKING:** Hand-harvested. Pressed then fermented on indigenous yeasts, 50% in French oak barrels (approx. 20% new) and 50% in temperature-controlled, stainless steel tank. Aged in barrel and tank on fine lees for 14 months. Unfiltered.

**TASTING IMPRESSIONS:** Aromas of sautéed lemon, yellow stone fruit, toasty notes. Medium-bodied and refined, with complex citrus and white fruit flavors, long

**PAIRING SUGGESTIONS:** Seafood stew or oysters on the half shell; grilled chicken; cracked crab with drawn butter



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