

Damien Martin

TECHNICAL NOTES

DAMIEN MARTIN 2023 MÂCON VERZÉ

A second-generation vigneron, Robert Martin founded his independent family domaine with five acres in Davayé in 1982. The estate is now managed by his son Damien, who attained a certification in sustainable agriculture, and increased their holdings to nearly fifty acres in some of the top sites of the region. The wines reflect the energy of a passionate young winemaker, and the distinctive, limestone terroirs of the Mâconnais.

VINEYARDS

Nearly 50 acres in the heart of the Mâconnais:

Saint-Véran – 13.5 acres

Macon Villages – 12.2 acres

Macon Verzé – 8.7 acres

Lieu-dit Les Maillettes (Saint-Véran) – 4.2 acres

Bourgogne Blanc - 3.5 acres

Small acreage of Pinot Noir for Bourgogne Rouge and Gamay for Macon-Davayé Rouge.

Clay/limestone soils. **Sustainably-grown, certified by Control Union Inspections France.**

APPELLATION

Macon-Verzé AOC.

COMPOSITION

100% Chardonnay.



SUSTAINABLY GROWN

VITICULTURE

From estate-grown fruit. Certified in sustainable agriculture. Vines are guyot-cane trained. Mechanical/manual work only the vineyard (no chemicals) with every other row of vines plowed. From vines averaging 5 to 23-years old, with the oldest parcels at 60+ years old.

WINEMAKING

Fermented with indigenous yeasts. 90% fermented in stainless steel tanks, 10% fermented and matured in used French oak barrels. Full malolactic conversion. Matured about 6 months on the fine lees. Both the stainless and barrel fermented wine are then blended for a richer, creamier texture without any perceptible oakiness.

ALCOHOL

13%

TASTING NOTES

Well defined citrus and stone fruit aromas, with hints of acacia, honeysuckle, verbena, and fennel. Combines vivacity, roundness, fruitiness, and aromatic richness.

SERVE WITH

Excellent as an aperitif, it pairs with poultry, veal, lighter meats, risottos, cold antipasti, and mixed salads.

ACCOLADES

90 pts, "Honeyed apple, tart tropical fruit, and floral notes all emerge from the 2022 Macon Verzé, a rounded, supple, soft, beautifully textured white offering nicely integrated acidity, terrific balance, and outstanding length. It's a terrific value and should have a solid 3-4 years of prime drinking." – JD, JebDunnuck.com, 8/23 (2022 vintage).



UPC

bottle 097871016100

case 10097871016107



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