

Damien Martin Saint Veran

90% fermented in stainless steel tanks, 10% fermented and matured in 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 oaky nose or taste.

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



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