



# CHATEAU SAINT MARTIN

## LISTRAC MEDOC AOC



### HISTORICAL :

Château Saint-Martin is a family business created more than half a century ago by Mr Ducos. Since the 1980s, Cedric Chevalier, the current owner, has been raising this wine to the level of the best in the appellation. It is particularly recognised in several foreign countries and regularly awarded in guides and competitions.

### TERROIR :

Gravel and clay-limestone.

### SURFACE :

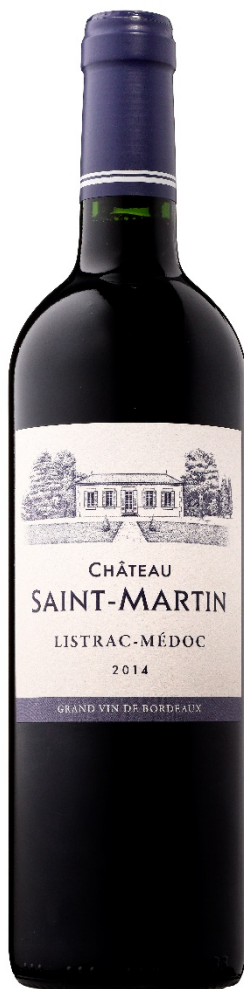
10 hectares.

### GRAPE VARIETIES :

70 % Merlot.  
30 % Cabernet Sauvignon.

### CULTIVATION :

Yield : between 40 and 50 hl / ha.  
Sorting of the grapes in the vineyard and in the cellar. Mechanical groundwork.  
Sustainable cultivation.  
HVE3 from the 2019 vintage.



### VINIFICATION AND AGEING :

Medocan traditional vinification in thermo-regulated stainless steel vats.  
Minimum 3 weeks vatting.  
Estate vacuum bottling.

### SERVICING AND PAIRING :

Service temperature : 17 / 18 °C.  
Decant one or two hours before tasting.  
Wine is not treated, deposit is natural.  
This wine will match roasted beef, duck, games and a choice of cheeses : Comté, brebis, camembert

### AWARDS :

#### 2020 VINTAGE :

Silver Paris 2022

#### 2019 VINTAGE :

Gold Paris 2022

#### 2017 VINTAGE :

1\* Guide Hachette 2021

#### 2016 VINTAGE :

Silver Paris 2018.

