

# Yves Martin

## Sancerre

### THE FACTS

COUNTRY: France

REGION: Loire

APPELLATION: Sancerre

### THE STORY

Domaine Yves Martin is a small, family-run estate with nineteen hectares of vines in the famed town of Chavignol. The winemaker, Pierre Martin, took over from his father Yves in 2005.

The domaine is in conversion to organic viticulture; they never use herbicides or pesticides. The subsoil here is Kimmeridgian marl and the top soil is very stoney. They grow vines in each of the two famous terroirs of Chavignol: “caillottés,” which is stony and chalky; and “terres blanches,” which is composed of clay and limestone.

### THE ADJECTIVES

OVERALL: Grippy & complex

AROMAS / FLAVORS: Lime zest, green apple, soft herbs and orange blossoms

MOUTHFEEL: Deep & focused

### THE SELLING POINTS

SUSTAINABILITY: Vegan, Sustainable In Practice, Natural Fermentation

PAIRINGS: Snapper with fennel & blood orange

