



CHATEAU MARTET
“Réserve de Famille”
 Situé à Eynesse (Gironde)

Vinification en collaboration avec Louis Mitjavile

Appellation: Bordeaux Sainte Foy

Area: 25 ha

Soil: Clay and Limestone

Yield: 35 to 40 hl/ha

Grape Blend:
 - 100% Merlot

Presentation:
 Bordeaux bottle

Average Age of the vines:
 10 years

Packaging:
 Wooden Cases of 6 or 12 bottles lying down.

Harvesting:
 Manual

Production:
 30,000 bottles

Planting Density:
 5,000 st. /ha

Wine-making Process:
 - maceration: approx. 4 weeks.
 - aging: approx. 18 months in 75% new oak barrels.
 - fining and filtering: depending on the specific vintage.

Training and Pruning Style:
 Spur Training—Cordon de Royat and Guyot

Cultivation method:
 Permanent grass planting

