



YVES MARTIN

Loire, France

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 winery is located in the center of Chavignol and is gravity fed. All fermentation happens spontaneously in thermo-regulated tanks. Most of the wines are aged in stainless steel (although a couple of the cuvées are aged partially in barrels) and all are aged on the fine lees, lending a nice richness to the wines. The result is mineral-laden, refreshing Sancerre with citrusy lime notes and a lingering finish.



Sancerre Chavignol Rosé 2020 12/750ml

About 85-90% press-wine, blended with a little bit of saignée. Yves Martin’s “nothing added; nothing taken away” fermentation yields a bright and expressive rosé with salty, mineral drive, a true expression of Chavignol. Sustainable.

Technical Specifications

SKU: DB1348-20

Product Type: Rosé

Appellation: Sancerre

Varietal: Pinot Noir

Farming Type: Sustainable