



**DVP** | DOMAINES  
ET VINS DE  
PROPRIÉTÉ

# DOMAINE NATHAN MARTIN

AOP Saint-Véran  
White



## PRESENTATION

Domaine Nathan Martin is a young Burgundian estate representing a new generation of winemakers focused on precision and authenticity. Based in Burgundy, the domaine is driven by a demanding approach where vineyard work is central, with particular attention to balance, grape maturity and terroir expression.

The wines stand out for their finesse, freshness and aromatic clarity, offering elegant and well-defined profiles. With a style that favours purity and accuracy over excess, the domaine produces wines that are both approachable and true to their origin, reflecting a contemporary yet respectful vision of Burgundy.

## VARIETAL

Chardonnay 100%

## LOCATION

The Saint-Véran from Domaine Nathan Martin comes from vineyards located in the southern part of Burgundy, in the heart of the Mâconnais. The appellation surrounds Pouilly-Fuissé, with vines planted on rolling hills and slopes benefiting from varied exposures, often east to south-east. This positioning allows for slow and even ripening of Chardonnay while preserving freshness. The sunnier climate compared to northern Burgundy enhances aromatic expression. This setting produces wines that are both generous and well balanced, combining ripeness with elegance.

## TERROIR

The terroir of Saint-Véran is mainly composed of clay-limestone soils, sometimes mixed with marl. This composition ensures good drainage and consistent vine nutrition. Limestone brings tension, minerality and finesse, while clay contributes roundness and structure. This terroir is particularly well suited to Chardonnay, allowing it to express both richness and freshness. The result is a harmonious wine, combining generosity with precision and a clear sense of origin.

## IN THE VINEYARD

Domaine Nathan Martin manages its vineyards with a careful and thoughtful approach focused on grape quality and terroir expression. Vineyard work aims to control yields and ensure even ripening. Interventions are adapted to each vintage, with close attention paid to grape health. This approach ensures healthy and expressive fruit. It reflects a precise and responsible viticulture, designed to preserve balance and authenticity.

## HARVEST

The grapes are harvested at optimal ripeness in order to preserve the balance between richness and freshness. The harvest is carried out with care to maintain the integrity of the berries. Careful selection ensures consistent quality across the parcels. This stage is essential for aromatic precision and contributes directly to the wine's finesse and balance.

## WINEMAKING

Vinification is carried out with a focus on precision and respect for the fruit. Fermentation mainly takes place in tanks to preserve freshness and aromatic purity.

## AGEING

Ageing generally lasts around 8 to 12 months. It refines the texture and brings harmony while maintaining a fresh and elegant style.

## SERVING

10 to 12°C

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## AGEING POTENTIAL

3 to 5 years

## TASTING

The Saint-Véran from Domaine Nathan Martin shows a bright colour with golden highlights. The nose is expressive, with aromas of white-fleshed fruits such as pear and peach, combined with floral notes and a light mineral touch. With aeration, subtle citrus nuances emerge. On the palate, the wine is fresh, balanced and elegant. The texture is both round and vibrant, supported by a lively acidity. The finish is clean, persistent and harmonious.

## FOOD PAIRINGS

This Saint-Véran lends itself beautifully to more creative and contemporary pairings, where freshness and texture play a key role. It pairs elegantly with a sea bream ceviche with citrus and coriander, where the acidity enhances the wine's natural tension. It also works very well with a creamy burrata drizzled with olive oil and lemon zest, creating a refined contrast between richness and freshness. For a more distinctive pairing, it can be served with a lemon confit and parmesan risotto, where the wine balances the dish's richness. On the sweeter side, a vanilla panna cotta with exotic fruit coulis highlights its finesse and delicate fruit notes. These pairings showcase the wine's versatility and elegance in a more modern and dynamic way.