

# MARTINELLE

## BEAUMES DE VENISE 2015

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Surrounded by pine and olive trees and perfumed with wild thyme and rosemary, the vineyard Bramadou is the source of my Beaumes de Venise red wine. The decomposed limestone and clay soils of this lieu-dit – iron-rich and vibrantly colored in deep reds and oranges – are believed to contribute to the wine concentration and freshness.

Trias (from the Triassic geological period) is the name of this terroir, created between 200 to 230 million years ago. Unique in the Rhône Valley, these soils – usually found deep below the surface – break through near the village of Suzette, where Bramadou is located.

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### VINTAGE 2015

An exceptional vintage for the region. After a mild winter and spring, summer was hot and dry; yet a few rainstorms in July and August kept vines from suffering from a lack of water and helped grapes ripen evenly. The harvest was trouble-free, and fruit perfectly healthy. In short, everything a winemaker could ask for! 2015 is marked by its ripeness of fruit, its suave tannins and length; this is a vintage that offers immediate pleasure while at the same time, has resulted in wines that should age with grace for a number of years.

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### HARVEST

September 19 to 26

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### YIELDS

18 hl / ha

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### BLEND

55% Grenache and 45% Syrah

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### VINEYARD CARE AND WINEMAKING

Vines cared for organically. Grapes sorted in the fields and in the cellar. Grenache destemmed while Syrah left full cluster. Lightly crushed; fed into unlined cement tanks by gravity. Fermented on indigenous yeasts. Gentle extraction, with lees stirring. Aged for 10 months in foudre, followed by eight months in stainless steel. Bottled (unfined and unfiltered) in April 2017.

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### TOTAL PRODUCTION

3,300 bottles (750ml)

