

MARTINELLE

VIN DE TABLE – LE 11ÉME

Each vintage I start with a basis of old-vine Grenache from my AOC Beaumes de Venise vineyard that surrounds the cellar in Lafare. Then I choose a suitable partner wine that I think will best complement the Grenache, and blend them together. Because the blend doesn't follow appellation rules, it is bottled as a "vin de table" in its own special, label-less bottle.

VINTAGE 2011

A mild winter and a relatively warm March were the first signs of a early harvest for 2011. Yet alternating periods of warm and cool weather throughout the growing season, including two unusually cool spells at the beginning of June and the end of July, slowed things down to almost their usual pace. Because of poor weather during flowering, many grape bunches experienced "coulure," or shatter, which helped to keep yields low. A sultry August quickly concentrated the grapes' sugars so by harvest, vigilance was needed to make sure the fruit maintained an optimal balance of sugar and phenological ripeness.

HARVEST

September 16 (Grenache) and September 15-16 (Syrah)

YIELDS

Grenache: 25 hl / ha

Syrah: 28 hl / ha

BLEND

60% Grenache, vines 51-58 years old

40% Syrah, vines 26 years old

In 2011, I combined old-vine Grenache from my Lafare vineyard with Syrah from the Martinelle vineyard.

VINEYARD CARE AND WINEMAKING

Vines cared for organically. Grapes harvested by hand and sorted in the fields and in the cellar, destemmed but not crushed, and fed into unlined cement tanks by gravity. Gentle extraction, with lees stirring.

Grenache and Syrah macerated for three weeks. Malolactic fermentation was completed immediately after fermentation. I assembled the final blend after the malolactic fermentation was finished, and bottled the wine unfinned and unfiltered on September 6, 2012.

TOTAL PRODUCTION

3,300 bottles (750ml)

