

# MARTINELLE

## BEAUMES DE VENISE 2009

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Surrounded by pine and olive trees and perfumed with Provençal wild thyme and rosemary, “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 – give the wine good concentration and freshness.

Trias (from the Triassic geological period) is the name of this exceptional 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 2009

A chilly winter, a wet spring and a hot summer that was long and dry. Strong Mistral winds disrupted the vines’ flowering in June, reducing yields. Harvest started relatively early, with some rain mid-September, which increased the risk of botrytis. 2009 is a concentrated vintage; it is a year that produced more structured and tannic wines that will harmonize well with time in bottle.

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### HARVEST

September 14 (Syrah) and September 24-25 (Grenache)

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### YIELDS

21 hl / ha

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### BLEND

75% Grenache, vines 19-38 years old, some as old as 56 years  
25% Syrah, vines 19 years old

Exceptionally in 2009, I combined the Grenache from two vineyards – “Bramadou” and Lafare (usually the base of my vin de table; soils are gray marl) – during the harvest and vinified them together.

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### 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.

Syrah macerated for 36 days; Grenache for 26 days. The juice was combined after pressing. Malolactic fermentation took place in December. I bottled (unfined and unfiltered) on April 1, 2011.

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### TOTAL PRODUCTION

8,000 bottles (750ml)

