

MARTINELLE

BEAUMES DE VENISE 2014

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.

VINTAGE 2014

After a mild, humid winter which nicely replenished ground water reserves, a warm, windy spring encouraged vines to bud early. In contrast to the 2013 vintage, however, Grenache vines experienced a successful flowering, promising a huge potential crop. Yet at the end of June, the weather turned unseasonably cool, with rain and thunderstorms. This pattern lasted through the summer and even into harvest. Careful sorting in the vineyard and again in the cellar was essential to ensure only the healthiest grapes made it into the vats. The 2014 vintage is less concentrated than 2010 or 2012, for example, but is characterized by fresh, expressive fruit as well as balanced alcohol, which in the south is always welcome.

HARVEST

September 28-29 and October 7-8

YIELDS

17 hl / ha

BLEND

60% Grenache and 40% Syrah

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.

TOTAL PRODUCTION

3,300 bottles (750ml)

