

# MARTINELLE

## VENTOUX ROUGE 2015

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My vineyard is located in the foothills of the Dentelles de Montmirail, east of Gigondas and north of Beaumes de Venise, in the village of Le Barroux. The vineyard's natural setting and terroir are special within the Ventoux appellation. Similar to neighboring Beaumes de Venise vineyards, the predominant soils here are from the Triassic geological period (decomposed limestone with iron-rich, ochre topsoil); other areas have richer, clay-based soils.

These 8.5 hectares face east/southeast, with the majority of parcels on a long, terraced hill that at its peak is 300 meters high. Most of the vineyard was planted in the 1980s and early 1990s. Over the past decade, I've selectively replanted vines with an eye to increasing the diversity of grapes, and have only used massal selection rootstock to do so.

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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 15 to October 2

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### YIELDS

36 hl / ha

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### BLEND

62% Grenache, 24% Syrah, 12% Mourvèdre and 2% Counoise

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### VINEYARD CARE AND WINEMAKING

Vines cared for organically. Grapes sorted in the fields and in the cellar. Destemmed (20% full cluster), lightly crushed, and fed into unlined cement tanks by gravity. Fermented on indigenous yeasts. Gentle extraction, with lees stirring. Aged for ten months in cement tank. Bottled (unfined and unfiltered) in August 2016.

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### TOTAL PRODUCTION

34,000 bottles (750ml)

600 magnums (1.5l)

