

MARTINELLE

BEAUMES DE VENISE 2016

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 2016

Truly an amazing year! The winter was mild, with little rain, which caused early budding in April. While there were some light showers and a strong Mistral, the biggest surprise was at the end of the month, when temperatures dipped below freezing and hail fell on local vineyards (my parcels suffered no damage) and some lower-land vineyards froze. Vines experienced a healthy flowering in early June, with coulure in areas that typically flower late. Summer announced itself boldly in June, with temperatures over 30C! Conditions remained hot and dry through the end of August. As harvest neared, we received needed, albeit late, rain showers. What is exceptional in 2016 is that despite the heat of the summer days, evenings remained cool and fresh, which helped retain acidity in the grapes and allowed vines to avoid the extremes of heat stress. Wines are as a result concentrated yet well-balanced, with an ideal equilibrium of fruit and acid.

HARVEST

September 19 to 20

YIELDS

13 hl / ha

BLEND

55% Grenache and 45% Syrah

VINEYARD CARE AND WINEMAKING

Vines cared for organically. Grapes sorted in the fields and in the cellar. Vinified mostly full cluster (40% destemmed), with fruit fed into unlined cement tanks by gravity. Fermented on indigenous yeasts. Gentle extraction, with lees stirring. Aged for ten months in foudre, followed by four months in stainless steel tank. Bottled (unfined and unfiltered) in November 2017.

TOTAL PRODUCTION

4,000 bottles (750ml)

