MARTINELLE VENTOUX BLANC 2016

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. I maintain one-half hectare of white grapes, the local varieties Clairette blanc and Clairette rose.

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

October 11

YIELDS 34 hl / ha

BLEND

95% Clairette blanc and Clairette rose, 5% Picardan

VINEYARD CARE AND WINEMAKING

Vines cared for organically. Grapes sorted in the fields and in the cellar. Directly pressed; juice left to settle in tank at low temperatures. Fermented on indigenous yeasts, half in stainless steel tanks and half in older French oak barrels. Aged for 11 months. Lightly filtered. Bottled in September 2017.

TOTAL PRODUCTION 2,200 bottles (750 ml)





