

MARTINELLE

VENTOUX ROUGE 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.

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.

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 14 to October 3

YIELDS

33 hl / ha

BLEND

65% Grenache, 18% Syrah, 15% Mourvèdre and 2% Counoise

VINEYARD CARE AND WINEMAKING

Vines cared for organically. Grapes sorted in the fields and in the cellar. Destemmed (10% 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 tanks. Bottled unfiltered and unfiltered in September 2017.

TOTAL PRODUCTION

31,500 bottles (750ml)
550 magnums (1.5l)

