

# MARTINELLE

## VIN DE TABLE – LE 15ÉME

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My Vin de Table is a tribute to the vibrant character of southern red grapes and their endless potential. This is a wine that talks to me personally, showing me the heights that the soulful combination of Grenache and Syrah can achieve.

Just as the top Champagne houses craft vintage wines only in the best years, I bottle my Vin de Table only when I feel the vintage is exceptional. It is a wine that should be cellared and shared in the best company.

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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 19 and October 1

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### YIELDS

25 hl/ha

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### BLEND

34% Grenache, 33% Syrah and 33% Mourvèdre

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### VINEYARD CARE AND WINEMAKING

Vines cared for organically. Grapes sorted in the fields and in the cellar. 80% 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 unlined cement egg. Bottled (unfined and unfiltered) in August 2016.

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### TOTAL PRODUCTION

2,400 bottles (750ml)

120 magnums (1.5L)

