

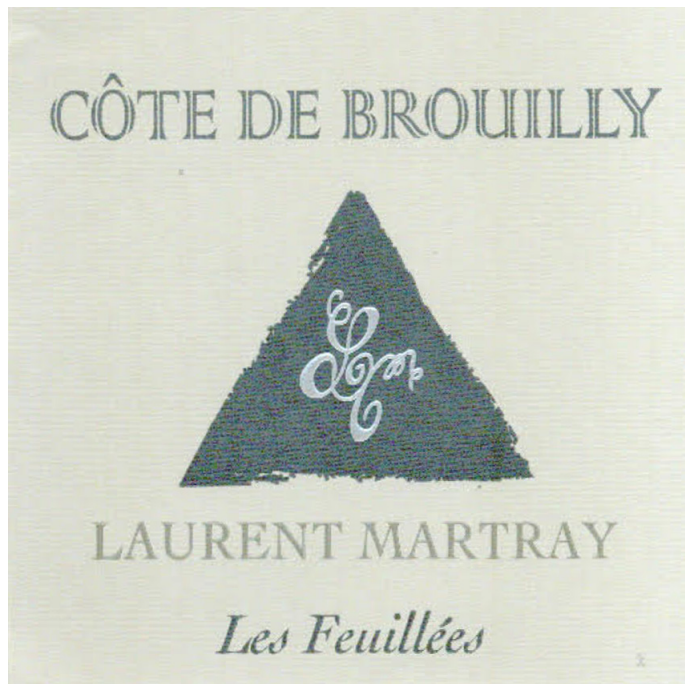
Laurent Martray

PROFILE

Laurent Martray has been a winemaker based in Odenas since 1987. His vines are located on the hillside of Combiaty facing east and south-east, from which come the “Vieilles Vignes” and “Corentin” cuvées. More recently Martray has been using a plot of vines located on the famous Brouilly hill, also in Odenas, which is the “Les Feuillées” wine in the Côte de Brouilly appellation.

The “Les Feuillées” cuvée, in the Côte de Brouilly appellation, is made from very old vines planted in 1916 on just over one hectare. The soil consists of porphyritic and diorite rocks with blue volcanic stone.

91 points Vinous: “Brilliant magenta. Incisive, mineral-accented cherry and blackberry scents, along with suggestions of candied violet and allspice. Sappy and penetrating on the palate, offering bitter cherry and dark berry flavors that spread out slowly and become sweeter as the wine opens up. The mineral note comes back strong on a very long, focused finish shaped by fine-grained tannins.” (JR, 01/2017)



SPECIFICATIONS

Wine: Côte de Brouilly “Les Feuillées”

Varietals: Gamay

Appellation: Côte de Brouilly AOC

Exposure: Southwest

Soil: Granitic

Vineyard Age: 70 years

Pruning: Gobelet

Yield: 45 hl/ha

Harvest: Manual

Agricultural Method: Traditional

Vinification: Partial destemming, temperature-controlled fermentation. 8-10 day vatting period with semi-carbonic maceration. Aged in oak barrels. Bottled with no fining and very light filtration.

Alcohol: 12.5%

Residual Sugar: > 2g/l

Acidity: 3.5 g/l

“ The work in the vineyard is carried out entirely by hand with the lowest possible levels of mechanization The harvest is entirely manual. ”