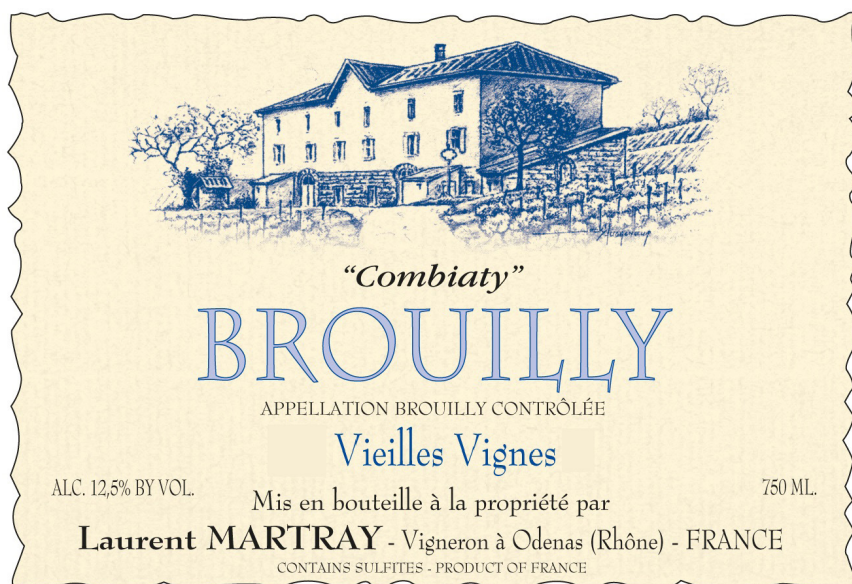


PROFILE

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 vineyards for Laurent’s wines “Vieilles Vignes” and “Corentin” cuvées are located on the Combiaty hillside, facing east and the south-east. The soil consists of granitic rocks, sand and silt on the surface.

90 points Vinous: “Vivid ruby-red. Primary red and dark berries on the nose, along with hints of pungent flowers and minerals. Sappy, spice-tinged blackberry and bitter cherry flavors stretch out and become sweeter and deeper as the wine opens up. Rich but vibrant in style, finishing very long and juicy, with repeating dark berry character and gentle, harmonious tannins lending grip.” (JR, 01/2017)



SPECIFICATIONS

Wine: Brouilly “Combiaty – Vieilles Vignes”

Varietals: Gamay

Appellation: Brouilly AOC

Exposure: South - Southwest

Soil: Granitic

Vineyard Age: 60 years

Pruning: Gobelet

Yield: 40 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.”