

LAURENT MARTRAY

BROUILLY "CORENTIN"



Inspired winemaker Laurent Martray devotes his skill and dedication to crafting exceptional wines from the finest parcels of Brouilly. Passionate about this terroir where he was born, he stands out with his juicy and indulgent wines. They possess a straightforward style and age gracefully.

This is especially true for the Corentin cuvée, the quintessence of his old vines. Sourced from a prime hillside terroir, this wine consistently impresses with its splendid, lively, and youthful juice. A legendary vintage that can rival the finest Burgundies in quality and complexity.

VARIETAL: Gamay

COUNTRY: France

REGION: Burgundy, Brouilly

SOIL: Granitic rocks, sand and silt on the surface

EXPOSURE: South-West

AVERAGE AGE OF VINES: 50-100 years old

VINIFICATION: Harvested by hand. Partial destemming, fermentation in temperature-controlled stainless steel vats. Aged in barrels. Aged in barrels.

FARMING: Organically grown. No pesticides.

PAIRING: Beef bourguignon, leg of venison, guinea fowl with smoked bacon.

SERVING: Decant before serving between 14 and 16°C.

CELLAR AGING: From now until 2028, and even longer for enthusiasts.

"From a cooler, west-exposed site and checking in at a reasonable 13.5% alcohol, the 2020 Brouilly Corentin wafts from the glass with notions of wild berries, spices, peonies and sweet soil tones. Medium to full-bodied, lively and sapid, with its powdery structuring tannins cloaked in an ample core of fruit, it concludes with a long, mouthwatering finish." - 93 points, Wine Advocate

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