

LAURENT MARTRAY

BROUILLY “LA FOLIE”



Laurent Martray cultivates five hectares of vineyards within Brouilly and the Côte de Brouilly. The vineyards are tended by hand, with great care given to his many old vines to ensure their vitality. In the cellar, the grapes are partially de-stemmed, taking into account the characteristics of each vintage, and are then aged in used barrels and foudres. The wines that emerge from this process are noted for their classic, robust structure, best for long-term aging.

VARIETAL: Gamay

COUNTRY: France

REGION: Burgundy, Brouilly

SOIL: Granitic rocks, sand and silt on the surface

EXPOSURE: South-West

AVERAGE AGE OF VINES: 70 years old

VINIFICATION: Hand harvesting, sorting and 80% destemmed. Burgundian winemaking with half-carbonic maceration and oak casks and barrel aging (10/12 months). Unfiltered.

FARMING: Organically grown. No pesticides.

“With aromas of wild berries, spices, loamy soil and bay leaf, the 2019 Brouilly La Folie is medium to full-bodied, velvety and concentrated. It is deep and lively, with powdery tannins and a sapid core of fruit. This is a lovely, classically proportioned, traditionally-styled Beaujolais that’s built to evolve gracefully in the cellar.” - 90+ points, Wine Advocate

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