

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.

“The 2022 Brouilly La Folie is highly perfumed in the glass with aromas of violets, prunes, blackcurrant and licorice. On the palate, the wine’s solar characteristics offer a velvety concentration of dried fruit tones and are well-balanced with an underlying tanginess imparted by the ripe acids. The attack is suave and seamless, however as the tannins gain traction, the wine bears the resistance, culminating in a drying sensation that outweighs some flavoring and salinity.” - 90 points, Wine Advocate

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