

# LAURENT MARTRAY

## CÔTE DE BROUILLY "LES FEUILLÉES"



*Located in Odénas, Laurent Martray works with old vines in Brouilly and Côte de Brouilly. Winemaking is traditional, with a proportion of whole bunch, two-week macerations and comparatively long élevage in used barrels and foudres. The results are deep, flavorful, classically structured wines that evolve gracefully in bottle. This is resolutely traditional Beaujolais, harkening back to the wines of yesteryear, before carbonic maceration, the natural wine movement and the craze for Beaujolais nouveau changed how this historic region was perceived.*

**VARIETAL:** Gamay

**COUNTRY:** France

**REGION:** Burgundy, Brouilly

**SOIL:** Clay soil and blue stones, cultivated with common sense and respect for nature.

**EXPOSURE:** South-West

**AVERAGE AGE OF VINES:** Planted between 1916 and 1945.

**VINIFICATION:** Hand harvested and vinified for 10-12 days in whole bunches. Burgundian winemaking and aged in oak turns.

**FARMING:** Organically grown. No pesticides.

**TASTING NOTES:** A ripe, fresh bouquet of stone fruits and cherries in syrup stands out. On the palate, it's pure indulgence: juicy, full-bodied, nourishing Gamay with fine, perfectly coated tannins. This is a wine that will seduce from now on, and will keep for five years or more. It has the grace and brilliance of a Burgundy and the generosity of a great Beaujolais Gamay.

*"The 2019 Côte de Brouilly Les Feuillées is especially compelling, unfurling in the glass with aromas of cherries, wild berries, warm spices, peonies, licorice and orange rind. Medium to full-bodied, layered and multidimensional, it's velvety and concentrated, with lively acids and a long, resonant finish. This is well worth seeking out." - 93+ points, Wine Advocate*

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