

## **DOMAINE MARTINELLE Ventoux Rouge**

One of the leading micro-estates in the Ventoux, Domaine Martinelle wines showcase the freshest, ripest fruit from the south's most captivating high-altitude vineyards. Winemaker Corinna Faravel is a pioneer among a group of young artisans who early on recognized the hidden potential of the Ventoux, a diverse yet spectacular region in France's south known for far too long for the quantity but not the quality of its wines. Located due east from the mountain vineyards of Gigondas, Domaine Martinelle combines an organic focus with a fiery passion in wines that speak honestly of the land's beauty and endless pleasure.



WINERY: Domaine Martinelle
WINEMAKERS: Corinna Faravel

ESTABLISHED: 2001

**REGION:** FRANCE • Rhône Valley • Lafare

**APPELLATION: Ventoux AOC** 

BLEND: 65% Grenache, 20% Syrah, 13% Mourvèdre, 2% old-vine Carignan,

young Counoise, Terret Noir and Vaccarèse

**VINEYARDS:** Estate vineyards are located in the foothills of the Dentelles de Montmirail, east of Gigondas. The predominant soils are Trias (decomposed limestone with iron-rich, ochre topsoil); other areas have richer, clay-based soils. Vineyards face east/southeast; a majority of parcels are found on a broad, terraced hill that at its peak is 300 meters high.

**AGE OF VINES:** 10 to 50 years

**WINEMAKING:** Hand-harvested, with grapes sorted in the fields and at the cellar. Grapes are destemmed and crushed, then fed via gravity into unlined cement tanks and fermented on indigenous yeasts. After malolactic fermentation, the final blend is assembled and aged further in tank. Bottled unfined and unfiltered.

**TASTING IMPRESSIONS:** Aromas of red berries, garrigue, light pepper. Bright and fresh, with flavors of raspberry and red plum.

**PAIRING SUGGESTIONS:** Grilled chicken; charcuterie; Mediterranean-inspired dishes

