



DOMAINE MARTINELLE

Ventoux Rouge 'Dentelles' 2022

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: 70% Mourvèdre, 20% Grenache, 10% Syrah

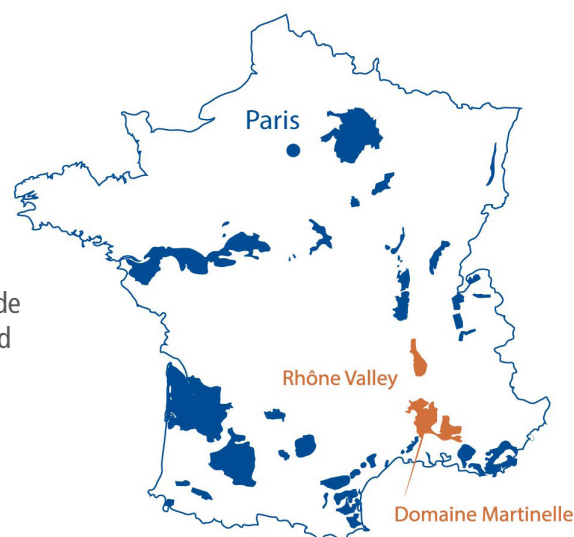
VINEYARDS: Estate vineyards are located in the foothills of the Dentelles de Montmirail, east of Gigondas. The predominant soils are Trias (decomposed limestone with iron-rich, ochre topsoil); other areas have richer, clay-based soils. Vineyards face east/southeast; a majority of parcels are found on a broad, terraced hill that at its peak is 900 feet high.

AGE OF VINES: 10 to 30 years

WINEMAKING: Hand-harvested, with grapes sorted in the fields and at the cellar. Destemmed; fed via gravity into cement tanks and fermented on indigenous yeasts, with a light infusion on the marc for seven to 10 days. Bottled in April, unfinned and unfiltered. Minimal added sulfites.

TASTING IMPRESSIONS: Aromas of raspberries, light pepper and herbs, cranberry, spice. Light bodied, fresh & fruity, red fruit and spice.

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



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