

The Ultimate Burgundy Reference

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Domaine Laurent Martray

Laurent Martray is a 4th generation winemaker, he has been at the family domaine since 1987. The estate is located in Odenas in the Beaujolais region, 45 kilometers north-west of Lyon. Laurent produces 3 cuvées for a total production of about 40,000 bottles, and farms about 9 hectares in Brouilly (métayage) and 1.10 ha in Côte de Brouilly (his own land). His Brouilly vineyards are located on the Combiaty hillside, facing the east and the south-east, where he produces the Combiaty Vieilles Vignes and Corentin cuvées. He more recently started growing a parcel in the Côte de Brouilly appellation, located on the famous Mont Brouilly, where his Les Feuillées cuvée derives from.

2014 Brouilly “Combiaty” Vieilles Vignes (~60 year old vines, 45 hl/ha). This plays right on the edge of reduction and it’s enough to push the mostly red berry fruit, earth and pepper scents to the background and as such I would suggest decanting this for a few minutes first. Otherwise there is good density as well as a lovely sense of energy to the robust and overtly rustic flavors that are presently quite firmly structured, all wrapped in a lingering if slightly drying finale. I suspect that this will come around if given a few years in bottle but it would be fair to say that the balance isn’t on the same par as its two stable mates; in fact I would observe that this is on the awkward side today. **(89 pts)**

2014 Brouilly “Corentin” (~80 year old vines, 40 hl/ha). Distinct notes of pepper and the sauvage add breadth to the quite deeply pitched aromas of earth, underbrush and both red and dark gamay fruit. There is good volume and solid mid-palate concentration to

the solidly complex and attractively textured medium-bodied flavors where the lingering and balanced finish displays enough rusticity to warrant pointing out. This is one of those wines that is actually enjoyable now yet possesses the tannic spice to easily reward 5 to 8 years of bottle age. Worth checking out. **(90 pts)**

2014 Côte de Brouilly “Les Feuillées” (~70 year old vines, 45 hl/ha). A slightly more elegant and cooler nose offers even better complexity with its higher-toned nose of red berry liqueur, earth, pepper and spice elements. There is good richness and the old vines definitely are in evidence along with a subtle minerality on the lingering and slightly finer finale. Like the Corentin this beautifully well-balanced effort could easily be enjoyed now yet the pieces are in place such that this should be capable of rewarding 6 to 8 years of cellaring. **(91 pts)**



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