

# VIEW FROM THE CELLAR

*By John Gilman*

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*Number Fifty-Nine*

## **Laurent Martray**

Côte de Brouilly “Les Feuillées” 2013

Beaujolais, France

### **Score: 91+ Points**

The 2013 Côte de Brouilly “les Feuillées” from Laurent Martray is produced from a range of vines running from sixty years-old to one parcel that was planted in 1916! The wine’s élevage is in a combination of foudres and two to seven year-old Burgundy casks, like his Corentin bottling of Brouilly, and it too is bottled without filtration. The 2013 les Feuillées is built for the long haul and is a bit reductive out of the blocks, taking some coaxing in the glass to offer up a deep and black fruity nose of cassis, oak leaves, stony soil tones, bonfire and a bit of pepper. On the palate the wine is deep, full-bodied and fairly tightly-knit, with a fine core, lovely soil signature, moderate tannins and a long, low fat and tangy finish. This does not have the charm out of the blocks of either of Monsieur Martray’s Brouilly bottlings, but my gut instinct is that a few years in the cellar will let this wine unwind properly and it will prove to be excellent.

