

GRAFT
WINE COMPANY

MAISON VENTENAC COUP DE SANG / MAISON
VENTENAC / 2017 / LANGUEDOC-ROUSSILLON /
FRANCE

+44 (0)20 3490 1210 | hello@graftwine.co.uk | www.graftwine.co.uk | @GraftWine

PRODUCER

Stephanie & Olivier Rame, wife and husband, are the third generation of their family at Maison Ventenac. Their vineyards are in Cabardès, the only Languedoc appellation that allows Atlantic and Mediterranean grape varieties, offering a unique exploration of flavours. Their location around Ventenac-Cabardès is famed for limestone, chalky soils, which gives their wines saline & fresh characters. Olivier's philosophy is to allow their unique terroir to shine through in the wines, presenting them as naturally as possible and raising in terra cotta urns and concrete vats to enhance their purity.



VITICULTURE + VINIFICATION

The village of Ventenac-Cabardès and the surrounding region are famed for the distinctive nature of the limestone vein running through them. The vines – planted on hillsides around Maison Ventenac – benefit fully from this special soil structure, formed 50 million years ago when the area was still beneath the Mediterranean. This gives these wines their mineral, saline and fresh character. Their vineyard work consists of humbly preserving this extraordinary potential within our wines. Very little oak is used in the juice, mainly to fulfil the goal of authenticity. The vines enjoy a lot of sunlight and sufficient rainfall, so they are planted at a high density (6500 vines per hectare) which enables the vine to regulate its own yield and achieve better grape concentration. Harvest involves hand sorting fruit, which is then fully crushed. Pre-fermentation cold soak maceration then occurs for 5 days at 6°C in 300 hl stainless steel tanks. After this fermentation begins with daily pump-overs for 25 days. Natural malolactic fermentation begins until complete. We then rack the wine before maturation, with ageing on fine lees and some micro-oxygenation, for 3 months.

TASTING NOTE

Aromas of ripe pepper and blackcurrant. Roundness and a silky structure with notes of blackcurrant on the palate. A fresh and lingering finish.

FACTS + STATS

WINEMAKER	STEPHANIE AND OLIVIER RAMÉ
VARIETIES	CABERNET SAUVIGNON
APPELLATION	LANGUEDOC-ROUSSILLON
FORMAT	0.750L
CLOSURE	DIAM
ALCOHOL	13.5%
SUGAR	0.69 G/L
TOTAL ACIDITY	3.6 G/L
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	61 MG/L
CASE SIZE	6

