

GRAFT
WINE COMPANY

LE PARIA / MAISON VENTENAC / 2020 /
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. With no sulphur addition, this fermentation is started using non-saccharomyces yeasts to avoid Brettanomyces bacteria. Fermentation occurs in concrete vats, with manual punch downs initially, then daily pumping over until dry. Post-fermentation maceration then occurs for 10 days at 35°C. Malolactic fermentation occurs naturally and then this wine ages for 3 months. There is no oak influence on this wine. Filtered.

TASTING NOTE

A juicy and explosive wine! Fresh, intense, unusual Grenache. Made like a little candy, this wine is trendy and punchy.

FACTS + STATS

WINEMAKER	STEPHANIE AND OLIVIER RAMÉ
VARIETIES	100% GRENACHE
APPELLATION	LANGUEDOC-ROUSSILLON
CLOSURE	DIAM
ALCOHOL	14%
SUGAR	0.4 G/L
TOTAL ACIDITY	3.32 G/L
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	62 MG/L
CASE SIZE	6

