

GRAFT
WINE COMPANY

MAISON VENTENAC LE PARIA / MAISON VENTENAC
/ 2021 / LANGUEDOC-ROUSSILLON / FRANCE

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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 very special soil structure, formed 50 million years ago when this area was still beneath the Mediterranean. This white limestone, very chalky and brittle in appearance, gives our wines their mineral, saline and fresh character. Our work therefore 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. Whilst the appellation enables us to increase the cultivation of various grape varieties such as Grenache, Syrah, Merlot, Malbec or even Cabernet Sauvignon, our preference is for Cabernet Franc. Elegant, rich, delicate and very consistent, it reaches its full potential on our sun-drenched limestone-clay hillsides. Vintage after vintage, Maison Ventenac endeavours to put it in the limelight. We also pay the same care and attention to all of our vineyards, regardless of whether they are classified: enjoying sufficient rainfall, 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. Grenache 100%. Yield : 45 hectoliters / ha. Cordon Royat pruning. Non sulfite fermentation with bio-protection (by using non saccharomyces yeasts to avoid brettanomyces. 4 punch down in the first days (concrete tanks), then daily pumping over until 1020 of density. Post-fermentation maceration of 10 days at 35°C under hat. Malolactic fermentation and then 3 months ageing in concrete. Filtration and bottling. Non sulfite fermentation with bio-protection (by using non saccharomyces yeasts to avoid brettanomyces. 4 punch down in the first days (concrete tanks), then daily pumping over until 1020 of density (dry) Yes, natural. None

TASTING NOTE

"Once upon a time, there was a grape variety that won very little praise in our home region. Some said: "too plain." Others said, "not ripe enough" or "not suited to this terrain," but for us, it was "just perfect." The variety is Grenache and the results are in this bottle. It is a really juicy and delicious wine to share with friends." A free drinker. 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	13%
SUGAR	0.4 G/L
TOTAL ACIDITY	3.71 G/L
ORGANIC	YES
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	50 MG/L
CASE SIZE	6

