

GRAFT
WINE COMPANY

TÊTE EN L'AIR CHARDONNAY / MAISON VENTENAC / 2019 / 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 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. Nocturnal harvest. Carbonic snow at the parcel. Sorting. Pneumatic press. Processing of first juices under inert gas (nitrogen) at 5°. Processing of press juices in an oxidative method. Cold clarification. Fermentation at 18° in 300 hl stainless steel tanks. 25% malolactic fermentation. yes, Only 25% of the blend NONE

TASTING NOTE

Once upon a time there was a village called Ventenac, located in the heart of the Aude region of France. In this special place, vines stretch across the rolling foothills of the Pyrenees, caressed by warm, southern breezes.” The Chardonnay juice tasted full-bodied and delicious. Astonished, the winemakers scratched their heads, wondering how they had achieved these results. Such airheads! They realized that they had forgotten to mature the Chardonnay in oak barrels! Luckily for them, it was better that way. The story continues in your glass and nobody knows how it will end.

FACTS + STATS

WINEMAKER	STEPHANIE AND OLIVIER RAMÉ
VARIETIES	100% CHARDONNAY
APPELLATION	LANGUEDOC-ROUSSILLON
CLOSURE	DIAM
ALCOHOL	12.5%
SUGAR	0.62 G/L
TOTAL ACIDITY	3.17 G/L
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	118 MG/L
CASE SIZE	6

