

GRAFT
WINE COMPANY

TRÊVE ESTIVALE ROSÉ / 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

Located in the foothills of the Montagne Noire, the Cabardès terroir stands out thanks to its difference and originality. It is a unique meeting point between Atlantic freshness and Mediterranean sunshine. This is why Cabardès AOP is known as the 'appellation with two faces': it is the only Languedoc AOP where Atlantic grape varieties are required to make up at least 40% of the blend, with at least another 40% reserved for Mediterranean varieties (Syrah and Grenache are the only permitted grapes). 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 Harvest : sorting, fully crushed. Pneumatic press. Processing of first juices under inert gas (nitrogen) at 5°. Cold clarification Fermentation at 18° in 300hl stainless steel tanks. No malolactic fermentation. 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 breezes." But the work is hard and the aches are close. In the middle of all these efforts appears the summer break. A breathing space. The calm comes back to the vineyard, because man finished his work... and the grapes ripen under the sun, always dancing to the rythm of the wind. Aromas of ripe strawberry and raspberry. On the palate it is fruity, round and lively. A lingering finish.

FACTS + STATS

WINEMAKER	STEPHANIE AND OLIVIER RAMÉ
VARIETIES	70% CABERNET SAUVIGNON, 25% GRENACHE, 5% SYRAH
APPELLATION	LANGUEDOC-ROUSSILLON
CLOSURE	DIAM
ALCOHOL	12.5%
SUGAR	0.4 G/L
TOTAL ACIDITY	3.76 G/L
ORGANIC	NO
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	110 MG/L
CASE SIZE	6

