



MAISON VENTENAC

Olivier and Stephanie Ramé took over the domaine from Stephanie's father in 2010 and have become a driving force behind the quality and credibility of the Cabardès appellation. They now own approximately 130 hectares of land, which primarily consists of white limestone soil, unique to the region. Their vineyards are farmed organically (certified as of the 2021 vintage) and vinified plot by plot, using indigenous yeasts and little to no sulfites. Heavily influenced by his travels throughout the winemaking world, Olivier has begun to use amphorae (terracotta) for aging and is focused on the unique terroir of each parcel. Olivier describes his wines as being pure, fresh and "without makeup," showcasing the soul and potential of the region.

Ventenac "La Grande Reserve de Georges"

REGION	Languedoc-Roussillon, France
APPELLATION	DOP Cabardès
VARIETALS	50% Cabernet, 40% Syrah, 10% Merlot
SOIL	Clay-limestone
VINEYARD ELEVATION	250 m
YIELD	40-60hl/ha
VITICULTURE	Hand harvested
WINE MAKING	Nocturnal harvest followed by sorting of the grapes, which undergo pneumatic press. Juices are then processed at temperatures of 5C. Fermentation occurs in barrel and in steel tanks before it is bottled.
TASTING NOTES	This wine is named after Alain Maurel's father, Georges. In life, he was imposing, in both his personality and his physique. Given the rich structure and elegant tannins of this wine, naming it Georges was an obvious choice. The wine is made in the style of the region, with beautiful freshness and balance. The wine has intense notes of red fruits with spice and tobacco undertones.

