



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.

Domaine Ventenac Cuvee Eve

REGION	Languedoc-Roussillon France - Cabardès
APPELLATION	IGP Pays d'Oc
VARIETALS	100% Syrah
SOIL	Clay Limestone
VINEYARD ELEVATION	250-300 meters
YIELD	55 hl/ha
VITICULTURE	Hand harvested
WINE MAKING	Pre-fermentation cold maceration for five days. Fermentation in stainless steel tanks. Indigenous yeasts with no sulfites added. Daily pump-overs and full malolactic fermentation completed.
TASTING NOTES	Intense aromas of violet on the nose with notes of black pepper and a lively freshness on the palate due to the particular climate of the region

