



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 "La Cuvee de Carole" Chardonnay

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| REGION | Languedoc-Roussillon, France |
| APELLATION | IGP Pays d'Oc |
| VARIETALS | 95% Chardonnay, 5% Gros Manseng |
| SOIL | Clay-limestone |
| VINEYARD ELEVATION | 250 m (820 ft.) |
| YIELD | 65 hl/ha |
| VITICULTURE | Hand harvested |
| WINE MAKING | Night harvest. Pneumatic press and cold stabilization used. Fermented in stainless steel with 25% undergoing malolactic fermentation. |
| TASTING NOTES | Focused and mineral driven. Aromas of exotic fruit with a hint of a slight toast. Balanced and structured on palate with a lively, rich and silky texture. |

