

MAISON VENTENAC 'CUVÉE CAROLE' CHARDONNAY



Chardonnay and Gros Manning. Grown in the terroir of the Languedoc but also with oceanic influence from the Atlantic. Aromas of white flowers and candied lemon with toasted notes. Rich, taut, lively and tangy. Fresh, bright, juicy flavors of ripe, exotic fruits, melon and honey with savory notes and minerality. Long finish. Rare value for quality! A beautiful aperitif. Pair with Charcuterie, seafood, salads, poultry and cheeses. Organic.

From the Villeraze and Cantoaoussel Vineyards in the Vin de Pays d'Oc Appellation of the Languedoc, Southern France. The soil is clay-limestone. The grapes are harvested at night and sorted. Pressed in a pneumatic press and processed in an oxidative method. Fermentation in temperature controlled stainless steel tanks. 25% malolactic fermentation. Aging on fine lees for 2 months.

Stephanie and Olivier Ramé took over her family's 400-acre estate in 2010. Building on the work of Stephanie's father, Alain Maurel, they started to modernize the operation, which in many cases meant turning back the clock to work sustainably in the vineyards. Their aim was to work naturally, but as cleanly as possible, expressing the terroir with no 'makeup'. Olivier's expertise in oenology and viticulture led them to use experimental techniques, such as employing non-saccharomyces yeast to avoid spoilage, allowing indigenous yeasts to ferment the wine without competition from Brettanomyces and the like. This happy duality of modern and traditional is mirrored in the appellation of Cabardès, where the transitional climate allows Atlantic grapes from Bordeaux to flourish alongside the Mediterranean varieties. The couple believe that the limestone in the local soils lends a distinctive freshness to their wines. To keep the freshness, they are aged in a range of different vessels: clay jars, concrete and stainless-steel tanks, and large wooden tuns.

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Tasting Note:

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Shelf Talker:

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