



# Pierre

## Maison Ventenac

(Stephanie et Olivier Ramé)

For this vintage our work will focus simply on wrapping the authoritative power of the Cabernet Sauvignon in a velvet glove through precise vinification with no sulphur and only natural yeasts (yeasts that are naturally present on the grape skins). Authority, velvet glove, that was the way my grandfather worked. "Cheers!" Pierre, and thank you.

**Vintage :** 2018

**Appellation :** IGP OC

**Grapes :** 80% Cabernet Sauv., 20% Cabernet Franc.

**Degree :** 14°

**Soil :** Clay-limestone soil

**Plots :** « la Condamine », « Bourdichou », et « les Plos ».

**Yield :** 50 hl/ha. Vine density : 6500 vines/ha. Guyot single cane – 7 buds.

**Wine making :** Harvest : sorting, fully crushed. Pre-fermentary cold maceration for 5 days at 6°. Fermentation at 28° in 300 hl stainless steel tanks. No sulphite vinification and indigenous yeast. Daily pump-overs. Vatting length : 25 days. Malolactic fermentation. Racking.

**Maturation :** Ageing on fine lees with micro oxygenation (3 months)

**Tasting notes :** Aromas of ripe pepper and blackcurrant. Roundness and a silky structure with notes of blackcurrant on the palate . A fresh and lingering finish.