



# Le Mas

*Maison Ventenac*  
(Stéphanie et Olivier Ramé)

'Le Mas'. 'El Mas'. 'Le Plus'. It doesn't matter. It's the one that goes the whole way. The one that makes us advance, that pushes us to do things well.

**Grappes :**

Blend of cabernet franc 60%, syrah 40%

**Soil :**

White limestone soil

**Plots :**

Plots « Les Aliziés », « Calbet Bas » et « Cataoussel ».  
Vine density : 6500 vines/ha. Yield : 35 hl /ha. Guyot single cane – 7 buds.

**Wine making :**

Harvest : sorting, fully crushed. Pre-fermentary cold maceration for 5 days at 6°. Yeast addition. Fermentation at 28° in stainless steel tanks. Daily pump-overs and punch downs. Vatting length : 25 days. Malolactic fermentation. Racking. Filtration.

**Maturation :**

12 months in oak barrels : 50% in new oak barrels (300 l and 600 l) and 50% in barrels of one wine.  
12 months in bottle.

**Tasting notes :**

A precise wine with notes of black fruits. On the palate, aromas of graphite, menthol and black fruits (typical of its terroir and its minerality), enhanced by melted oaked notes. Supple and elegant tannins, silky palate. A fresh and long finish. A great wine from Languedoc, both rich and distinctive.