



# Réserve de Georges

*Maison Ventenac*  
(Stéphanie et Olivier Ramé)

Another ancestor, another style, another wine. If Jeanne is distinct for its balance, Georges is built on its volume. Located on sloping stony hills, the grapes in this vintage are... small (!) because they are low in water so more concentrated, solar. Vinified with natural yeasts and no added sulphate, this powerful wine is also smooth, supple and tender.

**Vintage :** 2017

**Appellation :** AOP CABARDES

**Grapes :** 40% Cabernet Sauv., 40% syrah, 20% Merlot

**Degree :** 13,5%

**Soil :** White limestone soil

**Plots :** « La Grande Garenne », « Le Four à Chaux », « Les Plos », « Calbet Bas ».

Vine density : 6500 vines/ha. Yield : 40 hl /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 and punch downs. Vatting length : 35 days. Malolactic fermentation. Maturation : 12 months in 225 l oak barrels (1/3 one wine, 1/3 two wines and 1/3 three wines). 6 months in cement vats.

**Tasting notes :** Aromas of tobacco, spices, red fruits and moka. Supple on the palate. A well structured wine, fresh and elegant tannins with toasted and vanilla notes. A lingering finish.