



Réserve de Jeanne

Maison Ventenac
(Stephanie et Olivier Ramé)

I don't know whether Jeanne would have liked this wine but what's certain is that she would have loved its name, and what it means for us: this wine is our uncompromising interpretation of a Cabardès, that is to say a fresh but tender wine, a correct but comfortable wine. Built around Cabernet Franc and oceanic Syrah, the Réserve de Jeanne veers away from the typicalities of the region.

Vintage : 2017

Appellation : AOP CABARDES

Grapes : 60% cabernet franc, 40% syrah

Degree : 13,5%

Soil : White limestone soil

Plots : « Calbet le Haut », « La Grande Garenne », « Le four à chaux », « 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 : 30 days. Malolactic fermentation.

Maturation : 30% of the blend : 12 months in 225 l oak barrels / 70% of the blend : cement vats with micro oxygenation.

Tasting notes : A fresh expression of its terroir : intense aromas of red fruits with spicy notes. A well-balanced structure and elegant tannins.