



Cure

Maison Ventenac

(Stephanie et Olivier Ramé)

For us, a rosé should be: subtly fruity, fresh, fine, harmonious, lightly acidulated and pleasant tasting, for pure pleasure. This one ticks all the boxes for us! We hope it ticks all your boxes too.

Vintage : 2020

Appellation : IGP OC

Grapes : 70% Cabernet Sauv., 30 % Grenache

Degree : 12,5°

Varieties : 70 % cabernet sauvignon, 20 % grenache, 10 % syrah

Soil : Clay-limestone soil

Plots : « La Condamine », « Bourdichou », « La Prade », « Lamourié ».

Yield : 75 hl/ha. Vine density : 6500 vines/ha. Guyot single cane – 7 buds.

Wine making : Harvest : sorting, fully crushed. Pneumatic press. Processing of first juices under inert gas (nitrogen) at 5°. Cold clarification. Fermentation at 18° in 300hl stainless steel tanks. No malolactic fermentation.

Maturation : Ageing on fine lees (2 months).

Tasting notes : Nose : aromas of ripe strawberry and raspberry. Palate : fruity, round and lively. A lingering finish.