



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 : 2019

Appellation : AOP CABARDES

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

Degree : 13%

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 : 18 months in cement vats (10% of the blend aging in 600L barrels during 6 months)

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.