



Carole

Maison Ventenac
(Stephanie et Olivier Ramé)

Another Chardonnay! Yes, but this one is different. Because our terroirs are very much of the Languedoc, but also oceanic. And there aren't so many oceanic Chardonnays around. The sunny, gourmand Chardonnay of the South becomes tauter, livelier, and the taste buds want more. And if you ask us, "Why did you add Gros Manseng?", we reply, "Why not?".

Vintage : 2022

Appellation : IGP OC

Grapes : 95 % chardonnay, 5 % gros manseng

Degree : 12,5°

Soil : Clay-limestone soil

Plots : « Villeraze » and « Cantoaoussel »

Yield : 70 hl/ha. Vine density : 6500 vines/ha. Guyot single cane – 7 buds.

Wine making : Nocturnal harvest. Carbonic snow at the parcel. Sorting. Pneumatic press. Processing of first juices under inert gas (nitrogen) at 5°. Processing of press juices in an oxidative method. Cold clarification. Fermentation at 18° in 300 hl stainless steel tanks. 25% malolactic fermentation.

Maturation : Ageing on fine lees (2 months)

Tasting notes : Minerality and focus, backed by an aromatic complexity of exotic fruits, honey and subtle toast notes. A balanced structure on the palate both lively, rich, with a silky texture. A precise, fresh and rich wine.