

**GRAFT**  
WINE COMPANY

# COUP DE CHANCE / MAISON VENTENAC / 2021 / LANGUEDOC-ROUSSILLON / FRANCE

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## PRODUCER

Stephanie & Olivier Rame, wife and husband, are the third generation of their family at Maison Ventenac. Their vineyards are in Cabardès, the only Languedoc appellation that allows Atlantic and Mediterranean grape varieties, offering a unique exploration of flavours. Their location around Ventenac-Cabardès is famed for limestone, chalky soils, which gives their wines saline & fresh characters. Olivier's philosophy is to allow their unique terroir to shine through in the wines, presenting them as naturally as possible and raising in terra cotta urns and concrete vats to enhance their purity.



## VITICULTURE + VINIFICATION

The village of Ventenac-Cabardès and the surrounding region are famed for the distinctive nature of the limestone vein running through them. The vines – planted on hillsides around Maison Ventenac – benefit fully from this special soil structure, formed 50 million years ago when the area was still beneath the Mediterranean. This gives these wines their mineral, saline and fresh character. Their vineyard work consists of humbly preserving this extraordinary potential within our wines. Very little oak is used in the juice, mainly to fulfil the goal of authenticity. The vines enjoy a lot of sunlight and sufficient rainfall, so they are planted at a high density (6500 vines per hectare) which enables the vine to regulate its own yield and achieve better grape concentration. It is a nocturnal harvest with the use of dry ice during fruit transfer to the winery, to avoid oxidation. All the fruit is then hand sorted and processed into the pneumatic press. Processing of first juices under inert gas (nitrogen) at 5°C then cold stabilisation occurs for 6 days with cold clarification. Fermentation then occurs at 15°C in 300hl stainless steel tanks. No malolactic fermentation occurs. Ageing on fine lees for 2 months.

## TASTING NOTE

One day, the young winemaker accidentally mixed together the juice of two different grapes, creating, by chance, a beautiful and unique new wine. This improbable blend of Chenin and Colombard has since become a classic. Rumor has it that the vintner sometimes add a splash of Gros Manseng in order to give it a bit more bite and bring out citrus notes. "The story continues in your glass and nobody knows how it will end. Take a sip and write the next chapter..." Fruity wine with primary aromas of grapefruit and lemon. A focused wine, well balanced and fresh.

## FACTS + STATS

WINEMAKER	STEPHANIE AND OLIVIER RAMÉ
VARIETIES	25% CHENIN BLANC, 15% GROS MANSENG, 60% COLOMBARD
APPELLATION	LANGUEDOC-ROUSSILLON
CLOSURE	DIAM
ALCOHOL	12%
SUGAR	0.4 G/L
TOTAL ACIDITY	4.22 G/L
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	100 MG/L
CASE SIZE	6

