



GRAND COEUR

MAISON VENTENAC
IL ETAIT UNE FOIS "TRÈVE ESTIVALE"
LANGUEDOC-ROUSSILLON

MAISON VENTENAC

After settling in Cabardes, an appellation located in the higher elevation hills of the south of France, and uniquely influenced by both the Mediterranean and the Atlantic ocean, Alain Maurel drew on visionary winemaking methods to develop his estate. In 2010, the vast span of vineyard land and winery was taken over by his eldest daughter, Stéphanie, and her husband Olivier, with the aim of enhancing the potential of this little known French terroir (AOC). Heavily influenced by his travels throughout the winemaking world, Olivier brings precision, purity, and focus to the style of the wines and to the family tradition that continues under the Maison Ventenac name. His main goal remains to make the absolute best wines possible from the incredibly unique terroir that surrounds, even outside of the stipulations dictated by the AOC.

IL ETAIT UNE FOIS "TRÈVE ESTIVALE"

REGION	Languedoc-Roussillon, France
APPELLATION	IGP Pays d'Oc
VARIETALS	70% Cabernet Sauvignon, 30% Grenache
SOIL	Clay-limestone
VINEYARD ELEVATION	250 m
YIELDS	75hl/ha
VITICULTURE	Hand harvested
WINE MAKING	Wine undergoes fermentation in 300hl steel tanks at controlled temperatures of 18C. The wine then ages for two months on fine lees. No malolactic fermentation occurs.

TASTING NOTES "Trêve Estivale" exhibits aromas of ripe strawberry and raspberry. On the palate, the wine is fruity, round, and lively with a lingering finish.

