



GRAND COEUR

MAISON VENTENAC
IL ETAIT UNE FOIS "TETE EN L'AIR"
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 "TETE EN L'AIR"

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| REGION | Languedoc-Roussillon, France |
| APPELLATION | IGP Pays d'Oc |
| VARIETALS | 100% Chardonnay |
| SOIL | Clay-limestone |
| VINEYARD ELEVATION | 250 m |
| YIELDS | 50hl/ha |
| VITICULTURE | Hand harvested |
| WINE MAKING | Wine undergoes fermentation in steel tanks at controlled temperatures of 18C. It then spends two months aging on fine lees. Twenty-five percent of the wine undergoes malolactic fermentation. |
| TASTING NOTES | On the nose, "Tête en l'air" displays aromatic complexity, with notes of exotic fruits and honey punctuated with a touch of toast. On the palate, the wine displays minerality and focus, with balanced structure and freshness. |

