



GRAND COEUR

MAISON VENTENAC
IL ETAIT UNE FOIS "CAMILLE"
LANGUEDOC-ROUSSILLON

MAISON VENTENAC

After settling in Cabardès, 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 "CAMILLE"

REGION	Languedoc-Roussillon, France
APPELLATION	IGP Pays d'Oc
VARIETALS	60% Syrah, 10% Cabernet Sauvignon, 10% Merlot
SOIL	Clay-limestone
VINEYARD ELEVATION	250 m
YIELDS	40hl/ha
VITICULTURE	Hand harvested
WINE MAKING	Wine undergoes fermentation in steel tanks at controlled temperatures of 28C with daily pump-overs. The wine spends 12 months aging in barrels, followed by 12 months aging in cement vats. Malolactic fermentation occurs.
TASTING NOTES	"Camille" exhibits aromas of tobacco, red fruit, spice, and mocha. On the palate, the wine is well-balanced and structured, with fresh and elegant tannins and toasted vanilla notes.

