



GRAND COEUR

MAISON VENTENAC  
LES PAIENS "LE PARIA"  
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.

## LES PAIENS "LE PARIA"

REGION	Languedoc-Roussillon, France
APPELLATION	Vin de France
VARIETALS	100% Grenache
SOIL	Clay-limestone
VINEYARD ELEVATION	250 m
YIELDS	45hl/ha
VITICULTURE	Hand harvested
WINE MAKING	Wine undergoes non-sulfite fermentation in concrete tanks before undergoing post-fermentation maceration at 35C. Malolactic fermentation occurs, then the wine ages for three months in concrete vats.
TASTING NOTES	A juicy and explosive wine, Le Paria is a fresh and intense expression of Grenache. This wine displays notes of raspberry and strawberry, with hints of white pepper.

