



GRAND COEUR

MAISON VENTENAC  
LES DISSIDENTS "PAUL"  
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 DISSIDENTS "PAUL"

REGION	Languedoc-Roussillon, France
APPELLATION	Vin de France
VARIETALS	100% Cabernet Franc
SOIL	Clay-limestone
VINEYARD ELEVATION	250 m
YIELDS	30hl/ha
VITICULTURE	Hand harvested
WINE MAKING	Wine undergoes non-sulfite fermentation in concrete tanks before undergoing post-fermentation maceration at 38C. Malolactic fermentation occurs, then the wine ages 50% in terra cotta and 50% in barrel.
TASTING NOTES	Paul is a focused and elegant wine. On both the nose and the palate, the wine displays notes of ripe blackcurrants punctuated with hints of mint. The wine is well-balanced and fresh, with high aging potential.

**Paul**

2015 Bouteille n° 00966

« La cuvée Paul est une cuvée de tendresse : la tendresse d'un terroir pour la vigne qui pousse, la tendresse de la terre cuite pour le vin qui s'affine, la tendresse des parents pour l'enfant qui grandit »

*Les parents de Paul*