



GRAND COEUR

MAISON VENTENAC
IL ETAIT UNE FOIS "TETE DE PIOCHE"
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 DE PI- OCHE"

REGION	Languedoc-Roussillon, France
APPELLATION	IGP Pays d'Oc
VARIETALS	100% Merlot
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 28C with daily pumpovers. It then spends three months aging on fine lees with micro oxygenation. Malolactic fermentation occurs.
TASTING NOTES	"Tête de Pioche" displays notes of cocoa, orange peel, and ripe red fruit. On the palate, the wine is well-balanced and fresh.

