



## 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.

## VENTENAC "LA GRANDE RESERVE DE GEORGES"

REGION Languedoc-Roussillon, France

APPELLATION DOP Cabardès

VARIFTALS 50% Cabernet, 40% Syrah, 10% Merlot

SOIL Clay-limestone

VINEYARD ELEVATION 250 m

YIFI DS 40-60hl/ha

VITICULTURE Hand harvested

WINE MAKING Nocturnal harvest followed by sorting of the grapes, which undergo program

of the grapes, which undergo pneumatic press. Juices are then processed at temperatures of 5C. Fermentation occurs in barrel and in steel tanks before it is

bottled.

TASTING NOTES

This wine is named after Alain Maurel's father,

Georges. In life, he was imposing, in both his personality and his physique. Given the rich structure and elegant tannins of this wine, naming it Georges was an obvious choice. The wine is made in the style of the region, with beautiful freshness and balance. The wine has intense notes of red fruits with spice and

tobacco undertones.

