



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 "PREJUGES"

REGION Languedoc-Roussillon, France

APPELLATION Vin de France

VARIETALS 100% Chardonnay

SOIL Clay-limestone

VINEYARD FLEVATION 250 m

YIELDS 30hl/ha

VITICULTURE Hand harvested

WINE MAKING Wine undergoes fermentation in steel tanks at controlled temperatures of 17C. It then

at controlled temperatures of 176. It then ages in barrel for four months. Half of the wine undergoes malolactic fermentation.

TASTING NOTES

The Préjugés exhibits notes of grapefruit and tropical fruits, punctuated by a disctinct nuttiness from the barrel aging process. The wine is fresh, with a touch of minerality.

Préjugés

Ce n'est pas dans ma nature d'élever un vin blanc en foudres. La barrique, c'est vraiment pas mon truc...
Mais ayant le goût de la contradiction et de l'expérimentation, j'ai trouvé que ce type d'élevage sur ce chardonnay ciselé aux notes minérales s'y prêlevait bien. La surprise fut de taille pour ce coup d'essai. Comme quoi seuls les imbéciles ne chargent pas

Un vigneron pas si bête