



**Eve**  
*Maison Ventenac*  
 (Stephanie et Olivier Ramé)

Pep and freshness. Lovers of dense, woody, over-ripe Syrahs, move on. Here, it's all about fresh spices, tension and rectitude. Just like Eve, fresh, lively and dynamic. This vintage matches these qualities exactly. Best served young, for its juice and fruitiness.

**Millésime :** 2019  
**Appellation :** IGP OC  
**Grapes :** 100% Syrah.  
**Degré :** 13°

**Soil :** Stony white limestone slopes

**Plots :** « Cantoaoussel » and « la Grande Garenne ».  
**Yield :** 55 hl/ha. Vine density : 6500 vines/ha. Guyot single cane – 7 buds.

**Wine making :** Harvest : sorting, fully crushed. Pre-fermentary cold maceration for 5 days at 6°. Fermentation at 28° in 300 hl stainless steel tanks for 30 days. No sulphite vinification and indigenous yeast. Daily pump-overs. Malolactic fermentation.

**Maturation :** Ageing on fine lees with micro oxygenation (3 months)

**Tasting notes :** Intense aromas of violet. A peppery character. Freshness due to Cabardès climate. A precise and focus wine.