



Diane

Maison Ventenac

(Stéphanie et Olivier Ramé)

Diane, Stéphanie and Olivier's niece, was born in 2013, the year this rosé was created. It was therefore only natural to dedicate this wine to her. We wanted the wine to be in her image: subtle and delicate. Time has gone by, Diane is growing up and her cuvée is getting better and better each year.

Millésime : 2021

Appellation : AOP CABARDES

Grapes : 60% Cabernet Sauv., 20% Grenache, 20% Syrah

Degree : 12,5%

Soil : Clay-limestone soil

Plots : « Grandes Espradailles », « La Prade », « Lamourié », « Pujols ».

Yield : 55 hl/ha. Vine density : 6500 vines/ha. Guyot single cane – 7 buds.

Wine making : Harvest : sorting, fully crushed. Pneumatic press. Processing of first juices under inert gas (nitrogen) at 5°. Cold clarification. Fermentation at 18° in 300hl stainless steel tanks. No malolactic fermentation.

Maturation : Ageing on fine lees (2 months).

Tasting notes : A nice intense pink colour. A delicate and fruity nose with notes of red fruits (strawberry and raspberry). A fresh, rich and lively mouth. A remarkable length.