

Dauvergne Ranvier

HERMITAGE VIN RARE - 2009

DAUVERGNE-RANVIER



REGION: FRANCE - RHONE



DAUVERGNE RANVIER

Jean-François Ranvier and François Dauvergne teamed up to create a very unique approach to building a brand focused on quality from vine to finished wine.

GRAPES / SOILS

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| Syrah | Planted 1985 | round stones and plots of granites | 2 ha |
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THE WINE

Vineyard Profile

- In 2009, the yield of the syrah grapes planted on the terroirs called "Roucoule" and "Méal" was about 30 hl/ha.
- The grapes were hand-harvested and sorted twice before fermentation.
- Then the wine was aged for 14 months in French oak barrels.
- Bottling took place in 2011 with long natural corks of high quality.

Winemaker's Notes

- You should wait a little before this wine deploys its whole potential.
- When you open a bottle time seems to slow down. The colour stays dark, the nose remains clear even the next day.
- The colour of this cuvée is an intense dark ruby.
- You'll find a very rich nose with black berries, sweet spices and hints of wood.
- The palate is full and generous with soft tannins and a very long finish.

Technical Information

- Alcohol 13.5%
- pH level 3.71
- Residual sugar (grams/liter) <1
- Acidity (grams/liter): 3.39

GENERAL INFO

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| Country | France |
| Region | Rhone Valley |
| Appellation(s) | Nearly every appellation in the Rhone Valley |
| Proprietors | François Dauvergne and Jean-François Ranvier |
| Founded | 2004 |
| Winemaker | Jean-François Ranvier |
| Annual Production | 40,000 9L cases |
| Farming (Sustainable, organic, biodynamic) | Sustainable |