

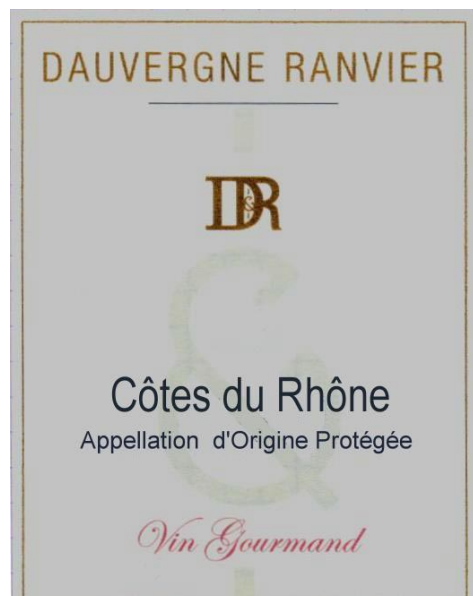
# Dauvergne Ranvier

## CÔTES DU RHÔNE ROUGE - VIN GOURMAND - 2012

DAUVERGNE-RANVIER



REGION: FRANCE - RHONE



### GRAPES / SOILS

Grenache (80%) – Syrah (20%)	Planted 1985	round stones and clay + chalky soil	55 ha
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### THE WINE

#### Vineyard Profile

- Vineyard Characteristics
- Size of vineyard (acres): 4
- Soil composition: sandy soil
- Training method: double cordon of Royat
- Vines/acre: 4500
- Yield/acre (tons): 40hl/ha
- Year vineyard planted: 1990

#### Harvest Notes

- Varietal composition: 70% grenache 20% syrah 10% cinsaut.
- Harvest time: mid September to early October.
- Fermentation container: stainless steel tank.
- Length of alcoholic fermentation (days): 15-20.
- Fermentation temperature (°F): 75.
- Cooperage: French.
- Length of aging before bottling: 9 months.
- Length of bottle aging: 2 months.

#### Technical Information

- Alcohol: 13.9%
- pH level: 3.8
- Residual sugar (grams/liter): 1.77
- Acidity (grams/liter): 2.82
- Dry extract (grams/liter): 27.4

### 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.

## GENERAL INFO

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