

Dauvergne Ranvier

CÔTE ROTIE VIN RARE – 2015

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

Syrah (99%) – Viognier (1%)	Planted 1975	granite	2 ha
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THE WINE

Vineyard Profile

- Soil composition: granitic soil
- Training method: guyot
- Vines/acre: 8500
- Yield/acre (tons): 30hl/ha
- Exposure: on the Côte Brune, on the northern part of the city of Ampuis, very steep slopes.
- Year vineyard planted: 1978

Harvest Notes

- Varietal composition: Syrah 100%.
- Harvest time: mid September to early October.
- Length of alcoholic fermentation (days) 20-25.
- Fermentation temperature (°F): 75.
- Aging container: oak barrel.
- Size of aging containers: 228 liters.
- Cooperage: French.
- Length of aging before bottling: 18 months.

Technical Information

- Alcohol: 12.41%
- pH level: 3.58
- Residual sugar (grams/liter): 1.45
- Acidity (grams/liter): 3.7

REVIEWS

Côte Rotie Vin Rare – 2015

94 Points - Wine Spectator, November, 2017

Dark, winy and grippy, with lots of bramble and fresh bay leaf notes wrapped around a core of dark currant, fig and blackberry compote flavors. They meld slowly, working through a dark, humus-, ganache-, and tar-coated finish. Brooding in profile, this will take some time to stretch out fully. Best from 2022 through 2035.

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