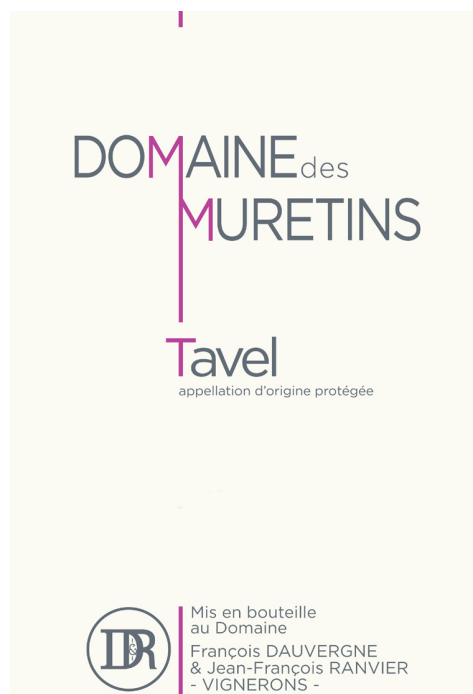


TAVEL - DOMAINE DES MURETINS – 2017

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

Red Grenache – White Grenache – Cinsault – Picpoul – Syrah	Planted in 1960-1998	stony marls – pebbles on layers of sand – clay soils with limestone fragments – colluvial deposit	10.3 ha
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THE WINE

Vineyard Profile

Les Muretins Estate—about ten hectares in all—includes several plots located on the appellations of Tavel (6.50ha) and Lirac (3.80ha). The plots in Tavel show all of the soils present across the appellation, offering a rich and diverse variety of terroirs. From the stony marls to worn pebbles on layers of sand, to thin clay soils with limestone fragments and soils made up of colluvial deposits, all of the land is somewhat claybased, which gives the vines a good level of resistance to drought. The plots are planted with white and red grenache, syrah, cinsault and picpoul.

Size of vineyard: 10 acres

Soil composition: Stony marls to worn pebbles on layers of sand, think clay soils with limestone fragments and soils

Training method: Double cordon of Ryoat and Gobelet

Elevation: 150 to 250 feet

Vines/acre: 3,500

Yield/acre: 44hl/ha

Exposure: North South

Year vineyard planted: 1960-2014

Harvest Notes

- Harvest time: Mid September to mid October
- Fermentation container: Stainless steel tanks
- Length of alcoholic fermentation: 20 days
- Fermentation temperature: 59°F
- Aging container: Oak barrel
- Size of aging container: 228 liters
- Age of aging containers: 20% new, balance 2-3 years old
- Cooperage: French
- Length of aging before bottling: 4 months
- Length of bottle aging: 1 month

Winemaker's Notes

- The Tavel from Les Muretins Estate is so enchanting thanks to the pale tint it has.
- The nose is very fruity but with some mature and complex notes giving it richness.
- Tangy and lively at first, the palate gets a surprising amplexness before a long and spicy finish.
- This delicious Tavel is ideal for aperitif and accompanies perfectly grilled meat and spicy dishes.

Technical Information

- Varietal composition: 45% Grenache, 15% Grenache Blanc, 16% Syrah, 15% Cinsault, 9% Picpoul
- Alcohol: 13.0%
- pH level: 3.3
- Residual sugar: 0.53 g/L
- Acidity: 3.47 g/L

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