

## Château des Tours Côtes-du-Rhône Rouge

### ABOUT THE ESTATE

- Owned by the Reynaud family since 1935, Château des Tours is the home estate of Château Rayas' renowned winemaker, Emmanuel Reynaud.
- Emmanuel has held the reins to this estate since 1989, and, true to his nature as a farmer, grows olives and grains alongside grapes.
- The vineyards are tended with the same organic methods used in all of Emmanuel's properties, horse-plowed, and deeply reverent of the old-vine Grenache grown here.
- Hand-harvested grapes from 40 hectares of vineyards see whole-cluster fermentation and native yeasts.
- Entirely free from modern interventions, Emmanuel's wines are always some of the most coveted in the Rhône.

### APPELLATION

Côtes-du-Rhône

### SUB-REGION

Southern Rhône

### GRAPE VARIETY

65% Grenache, 20% Syrah, 15% Cinsault

### FARMING

Sustainable, Organic

### SOIL

Very poor, sandy

### VINEYARDS & VITICULTURE

Forty hectares of vineyards, situated in the Vacqueyras area a few kilometers north of Sarrians, were purchased by the Reynaud family in 1935. The old maison is flanked on both sides by tall towers (hence Des Tours). Emmanuel took over this château from his father Bernard (Jacques' brother) in 1989. The vineyards are tended with organic methods, manually plowed, harvested much later than other producers, and centered around a reverence for old-vine Grenache.

### HARVEST & VINIFICATION

During vinification, each varietal of every vineyard is fermented separately in oak casks, with assemblage taking place in enamel-lined tanks before bottling. Fermentation is allowed to begin naturally with no inoculation of yeasts and the wine is aged in used 600 L oak casks for 18 months.

### ALCOHOL BY VOLUME

13.0

### PACK SIZE

12x750mL

