

PARISY

VIN DE TABLE





- 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**

Vin de Table

### **SUB-REGION**

Southern Rhône

#### **GRAPE VARIETY**

Grenache, Cinsault

### **FARMING**

Sustainable, Organic

# SOIL

Very poor, sandy

### **VINEYARDS & VITICULTURE**

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**

Rosé de saignée: maceration with skin contact to release the color and flavor. The must then settles for 48 hours and undergoes malolactic fermentation.

## **ALCOHOL BY VOLUME**

12.5

### **PACK SIZE**

12x750mL