Château des Tours

Vacqueyras



ABOUT THE ESTATE

- Owned by the Reynaud family since 1935, Château des Tours was the home estate of Château Rayas' renowned winemaker, Emmanuel Reynaud, and is now run by his sons, Louis Damien and Benoît.
- Emmanuel ran the estate from 1989 until his passing in 2025, and, true to his nature as a farmer, grew olives and grains alongside grapes.
- The vineyards are tended with the same organic methods used in all of the Reynaud'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, the wines of Château des Tours are always some of the most coveted in the Rhône.

APPELLATION
Vacqueyras

SUB-REGION
Southern Rhône

GRAPE VARIETY
80% Grenache, 20% Syrah

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. Grenache planted in 1955, Syrah planted between 1981-1996 on a sandy, west-facing vineyard.

HARVEST & VINIFICATION
All des Tours wines are handpicked and destemmed and have gone through severe selection. Only the oldest parcels, almost entirely planted to Grenache, are bottled as Vacqueyras. The rest are blended and bottled as Côtes-du-Rhône. Grenache is aged in concrete vat and Syrah in used 600 L oak casks for 24-26 months.

ALCOHOL BY VOLUME
14.0

PACK SIZE
12x750mL