Château Rayas

Châteauneuf-du-Pape



ABOUT THE ESTATE

- The crown jewel in Châteauneuf-du-Pape legend Jacques Reynaud's holdings, nephew Emmanuel Reynaud assumed control of the estate following Jacques' death in 1997.
- Emmanuel, and now his sons Louis Damien and Benoît, followed in his uncle's footsteps, adhering to the same traditional techniques that made the wines so revered.
- The vineyards are tended with the same organic methods used in all of the Reynaud's properties and are unique in that they are planted in sandy soil instead of the galets common to the appellation.
- Hand-harvested grapes from 13 hectares of vineyards see whole-cluster fermentation and native yeasts.
- Entirely free from modern interventions, the wines of Château Rayas are always some of the most coveted in the Rhône.

APPELLATION
Châteauneuf-du-Pape

SUB-REGION
Southern Rhône

GRAPE VARIETY
100% Grenache

FARMING
Sustainable, Organic

SOIL
Fine red sand base with smaller pebbles

VINEYARDS & VITICULTURE
Rayas is a secluded estate northeast of the village, not far from Courthézon. It is unusual because their 12 hectares of vines are north-facing and contain none of the fabled round pebbles (galets roulés). The vineyard is surrounded on all sides by forest and therefore is a cool terroir. Harvest here goes very late and these wines never lack for power or richness. Vine ages between 15 and 60 years and older.

HARVEST & VINIFICATION
The three vineyards are vinified separately, with assemblage taking place in enamel-lined tanks before bottling. Grapes are not destemmed, and whole bunches are crushed and fermented in concrete vats for 10-14 days with native yeast. After malolactic fermentation, the wines are aged for another 12 months in 80-100 year old foudres. `These foudres were around when my grandfather was alive, and he bought them secondhand,` says Emmanuel. The wines are lightly filtered before bottling.

ALCOHOL BY VOLUME
14.0

PACK SIZE
12x750mL