

## Château des Tours

### Vin de Table Rosé Parisy

#### 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

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

