Château Rayas

Châteauneuf-du-Pape Blanc



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 has 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 Emmanuel'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, Emmanuel's wines are always some of the most coveted in the Rhône.

APPELLATION
Châteauneuf-du-Pape

SUB-REGION
Southern Rhône

GRAPE VARIETY
50% Grenache Blanc, 50% Clairette

FARMING
Sustainable, Organic

SOIL
Gravel, red galet stone and sandy

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. The Grenache Blanc vines were planted in the 1940s, 1950s, and 1995, and the Clairette in 1986.

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 begins naturally with no inoculation of yeasts in 80-100 year old foudres. The wine is then aged in vat for 11 months. `These foudres were around when my grandfather was alive, and he bought them secondhand,` says Emmanuel.

ALCOHOL BY VOLUME
13.5

PACK SIZE
12x750mL