Château Rayas

Châteauneuf-du-Pape Pignan



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
100% Grenache

FARMING
Sustainable, Organic

SOIL
Fine red sand base with smaller pebbles

VINEYARDS & VITICULTURE
The vineyard of Pignan is two hectares that were planted in the 1980s, located at Chateau Rayas behind the pine trees. It is a slightly warmer site with some rocks scattered through the vineyard.

HARVEST & VINIFICATION
Grapes are not destemmed, and whole bunches are crushed and fermented for 10-14 days, with native yeast and in concrete vats. 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