

## 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

Côtes-du-Rhône

### 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 Château 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

