

## Château des Tours Côtes-du-Rhône Rouge Grande Réserve

### 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

Côtes-du-Rhône

### SUB-REGION

Southern Rhône

### GRAPE VARIETY

80% Grenache, 20% Syrah.

### FARMING

Sustainable, Organic

### SOIL

Very poor, sandy

### VINEYARDS & VITICULTURE

Forty hectares of vineyards situated in the Vacqueyras area a few kilometers north of Sarrigans were purchased by the Reynaud family in 1935. The old maison is flanked on both sides by tall towers (hence Des Tours), Emmanuel took over this Château from his father Bernard (Jacques' brother) in 1989. The vineyards are tended with organic methods, manually plowed, harvested much later than other producers, and centered around a reverence for old-vine Grenache. Grenache planted in 1955, Syrah planted between 1981-1996 on a sandy, west-facing vineyard

### 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 is allowed to begin naturally with no inoculation of yeasts. Grenache is aged in concrete vat and Syrah in used 600 L oak casks for 24-26 months.

### ALCOHOL BY VOLUME

14.0

### PACK SIZE

12x750mL

