

CHATEAU RAYAS / Rhône Valley



Owner / Winemaker

Family Reynaud

Appellation

Châteauneuf-du-Pape

Presentation

«Pour vivre heureux, vivons cachés.» (To live happily, live discreetly)
- Emmanuel Reynaud (1963-2025)

Wines produced

CHÂTEAU RAYAS CHATEAUNEUF DU PAPE ROUGE (RED)
CHÂTEAU RAYAS CHATEAUNEUF DU PAPE BLANC (WHITE)
CHATEAU DE FONSALETTE COTES DU RHONE ROUGE (RED)
CHATEAU DE FONSALETTE COTES DU RHONE BLANC (WHITE)
CHATEAU DE FONSALETTE COTES DU RHONE CUVÉE SYRAH (RED)
PIGNAN CHATEAUNEUF DU PAPE ROUGE (RED)
LA PIALADE COTES DU RHONE (RED)
PARISY VIN DE FRANCE (ROSÉ)

Grape varieties planted

Grenache Noir
Syrah
Cinsault
Grenache Blanc
Clairette
Marsanne

Size of vineyard

10 Hectares of Châteauneuf-du-Pape
12 Hectares of Côtes-du-Rhône.

Average age of the vines

Old vines at Rayas between 55 and 70 years. At Fonsalette the average age is 35 years.

Location

The Château Rayas vineyards are to be found near the cellars up a dirt road about 2 miles north of Châteauneuf-du-Pape behind Château Vaudieu. The Côtes-du-Rhône vineyards of Chateau de Fonsalette are at Lagarde-Paréol (near Suze-la-Rousse and Sainte-Cecile-les-Vignes). Jacques Reynaud believed that great wine produced so far south must come from north facing slopes. This is the case at Rayas. Because of the cool microclimate and «terroir», Rayas is usually the last to harvest at Châteauneuf-du-Pape.

Soils

Red sandy, quartz-rich soils, which are unique to Rayas in Châteauneuf-du-Pape. The vineyards are surrounded by dense copses of evergreen oaks and scrub, which create a cooler microclimate, protecting the vines from excessive summer heat and allowing more even ripening. This combination of soil and microclimate is central to the estate's ethereal style, giving Rayas its delicate aromatics, refined texture, and profound energy.

Viticulture & Winemaking

Non-certified organic.

The red Grenache grapes are hand-harvested and crushed without destemming, preserving the integrity of the bunches. Fermentation takes place in cement vats over three to four weeks, with minimal intervention to respect the natural expression of the fruit. Malolactic fermentation occurs in stainless steel tanks, after which the wine is aged for 18–24 months in ancient 600-litre barrels, allowing gentle maturation and development of complexity. Following barrel ageing, the wine rests in bottle for at least ten years before release, resulting in extraordinary depth, finesse, and longevity. This meticulous, restrained approach ensures that Rayas' Grenache expresses purity, elegance, and a remarkable sense of place. The Rayas Blanc grapes, a 50/50 blend of Grenache Blanc and Clairette, are pressed without prior de-stemming and fermented with native yeasts in old oak foudres. Ageing in the same foudres for around 11 months.