

# PEYRASSOL

## 2021 CHÂTEAU PEYRASSOL BLANC, CÔTES DE PROVENCE

### WINERY

Commanderie de Peyrassol is located in the foothills of the Massif des Maures mountain range, 10 miles from the Mediterranean Sea, between Cannes and Marseille. Existing as a winery for almost 800 years, Commanderie de Peyrassol has thrived as a sanctuary for gathering travelers, all the while holding true to its values of hospitality and conviviality. The estate consists of 1,000 hectares with 95 hectares planted to vineyards cultivated on dry, rocky clay and limestone soils. With effort from the current owner, Philippe Austury, to revitalize estates centuries old reputation, Peyrassol is now, more than ever, synonymous with great wines and celebrated generosity across the world.

### WINE

The fruit selected for the Château wines comes from the oldest part of the estate. The white is a blend of fruit from the hilly part of the estate, in the north, and the large plot in front of the cellar called le Carré du Milieu, all vines with at least 20 years of age. This 100% estate wine offers the purest expression of a great Provencal terroir.

### VINTAGE NOTES

The 2021 growing season was a challenge, however, Peyrassol was lucky to escape adversity. At the end of April, a historic frost from the northwest hit the region. The vines, late for the season, had not yet budded so the loss was

minimal. In mid-August, a violent fire started in the plains of Le Luc, sowing desolation in its path. The mistral was kind to Peyrassol and repelled the fire in the opposite direction. At the beginning of September, a hail storm destroyed the entire harvest of the village of Pignan, just a few miles from the estate. The hills on the Peyrassol property blocked the clouds. Finally, floods ravaged all the surrounding municipalities ... but stopped at the gates of Flassans! In the end, the ultimate reward was an exceptional quality of musts and wines.

### WINEMAKING

Hand-harvested grapes are destemmed and have a short skin maceration. This is followed by a cold settling, then fermentation slowly takes place at low temperatures in stainless steel vats. After fermentation, the wine is transferred to oak barrels.

### TASTING NOTES

With its beautiful pale golden color and green hues, Château Peyrassol Blanc 2021 reveals all its complexity: on the nose, it releases floral, spice and honey notes. The palate is very smooth and showcases similar notes as the nose. The finish is long, generous and marked by a bright acidity which will give this wine great potential in its aging.



### VINEYARD

**Region:** Provence  
**Appellation:** Côtes de Provence  
**Soil:** Clay and limestone soil dating from the Triassic period of the Mesozoic era  
**Age/Exposure:** At least 20 years old  
**Certification:** Undergoing organic conversion

### WINEMAKING

**Varietals:** 100% Rolle  
**Aging:** Aging on lees for at least 8 months in oak barrels with weekly stirring providing depth to the wine's complex palate.

### TECHNICAL DETAIL

**Alcohol:** 13%