

PEYRASSOL

2024 LE CLOS ROSÉ

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 the estates centuries old reputation, Peyrassol is now, more than ever, synonymous with great wines and celebrated generosity across the world.

WINE

The most prestigious cuvée of the domain, Le Clos Peyrassol Rosé was recommended by Wine Advocate in 2020, tying for 1st place as the best Côte de Provence rosé. The wine's first production was 2009 and since then has only been produced in the most ideal of vintages.

VINEYARDS

The Clos is one of the most beautiful plots on the estate, surrounded by low stone walls, at the foot of the Templar buildings. We have made the choice to be organic, in coherence with the range of our wines of the estate. A demanding and uncompromising sourcing brings us today to offer you the best of Provence.

VINTAGE NOTES

Winter 2024 brought frost and heavy rainfall (400+ mm), giving vines ample water reserves. Despite April's cold

snap during the grape setting, bunches developed with good aeration and health. Summer conditions in Provence were typically hot and dry, allowing for steady grape ripening without extreme weather events. Harvest started August 22nd with Tibourens and Syrahs for rosés. Under intense sun, stressed vines produced early juices with warm alcohol levels, balanced by citrus notes and bergamot aromas. September rainfall refreshed the vines, bringing new juice to the berries. The resulting profile shows freshness with floral and fruit notes. Late-harvested Cabernets completed this diverse vintage, promising complex and elegant wines.

WINEMAKING

Delicate pneumatic pressing, careful separation of juices, traditional vinification in stainless steel vats and temperature-controlled stoneware jars. At the end of fermentation, a light racking ensures that only the best of the lees remains. The small volumes matured in jars allow intimate contact with the lees and make it easier for the aromas and balance to develop naturally on the palate.

TASTING NOTES

Extremely pale pink in color, this emblematic cuvée cultivates elegance, finesse and concentration. This is a delicate wine, with aromas of white cherry blossom, citrus fruit and white fruit (peach, pear). Fresh and generous on the palate, it immediately delivers the complexity typical of great wines. The aromas are gradually released and intermingle to offer the full expression of the grape varieties of Provence in their chosen terroirs. Built around the grape's acids, this wine is very long on the palate, elegantly prolonged by bitters and a measured salinity.



VINEYARD

Region: Provence
Appellation: Côtes de Provence, AOP
Soil: Triassic clay and limestone, with a high proportion of gravel
Age: Old estate vines
Certification: Organic - Ecocert 2022

WINEMAKING

Varietals: 40% Cinsault, 30% Grenache, 30% Tibouren
Aging: Several months in stoneware jars

TECHNICAL DETAILS

Alcohol: 12.5%