

PEYRASSOL

2023 LES COMMANDEURS 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

On the strength of our long experience in the production of Provence wines, we have developed our range by always favouring the permanent search for quality. This very accessible white blend is an excellent introduction to the Peyrassol style with its intense fruitiness and delicate style.

VINEYARDS

We carefully select the best terroirs, the finest grapes and share best practices with our partner winegrowers to create authentic wines that reflect the DNA of Peyrassol. From this vintage, we make the choice of 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

The winter of 2022-2023 was particularly dry in Provence. Spring didn't change the climate, leading to an early drought. However, May and June brought regular and abundant rainfall, altering the vintage profile.

A hot, dry summer began in June. Under the sun, the vines developed well with good water reserves. By mid-August, we observed looser bunches, concentrated grapes, and thicker skins, indicators of great vintages. Early ripeness checks suggested a harvest with good acidity and moderate sugar levels.

Late summer brought scorching temperatures, accelerating grape ripeness. Harvesting was sped up to preserve the acidity by mid-August. Cooler nights in late September aided pre-fermentation. The harvest was completed quickly, with all grapes in the cellar by early October.

WINEMAKING

After destemming the grapes are pressed as quickly as possible. Fermentation takes place slowly at low temperature in temperature-controlled stainless-steel vats, without malolactic fermentation.

TASTING NOTES

With a golden hue and green reflections, this cuvée showcases the potential of Vermentino with its fresh and fruity character. White flowers and peach notes transition to lemony scents of Semillon and Ugni Blanc. Light, lively, and silky, it is easy to drink and refreshing, with a final citrus note that adds to the complexity of this wine.



VINEYARD

Region:	Provence
Appellation:	Côtes de Provence AOC
Soil:	Clay and limestone dating from the Triassic period of the Mesozoic era, with a high proportion of gravel
Certification:	Organic - Ecocert

WINEMAKING

Varietals:	90% Rolle, 5% Semillon, 5% Ugni Blanc
Aging:	A few months in stainless steel vats on fine lees allow the aromatic freshness to be respected as much as possible.

TECHNICAL DETAILS

Alcohol:	13%
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