

PEYRASSOL

2023 LES COMMANDEURS 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

Produced from the younger vines of the estate with some fruit purchased from neighboring grape growers to bring more complexity. Harvest takes place at night to preserve acidity. On arrival at the winery, fruit is immediately destemmed and pressed in a closed tank. A 24h cold settling is followed by the alcoholic fermentation in temperature controlled stainless steel tanks. This very accessible rosé 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. We 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

The winter of 2022-2023 was particularly dry in Provence. The arrival of spring did not change the climatic conditions, and the resulting early drought was becoming particularly worrying. This was without counting on a complete turnaround in the situation during May and June. Regular and abundant rainfall profoundly altered the profile of the vintage. Fortunately, a particularly hot, dry summer began in June. Under a radiant sunshine, the vines, which benefited from a good water reserve, developed under excellent conditions. However, the end of the summer brought a new surprise, with a fortnight of almost scorching temperatures. As a result, ripeness went into overdrive. Very quickly, the potential degrees soared, and the color and aromas appeared. Harvest programs had to be accelerated to preserve and benefit from the good acidity present on August 15th. Harvesting took place in record time, finishing in early October throughout Provence.

WINEMAKING

Traditional vinification in temperature-controlled stainless steel vats after a delicate pneumatic pressing. The wines aged several months in stainless steel vats on the fine lees to preserve the freshness of the aroma.

TASTING NOTES

Pale pink and delicate. Notes of small wild berries mingle on the nose with a hint of juniper. This spicy touch supports a palate built on liveliness reminiscent of exotic citrus fruit. The whole is harmonious, clean and refreshing.



VINEYARD

Region:	Provence
Appellation:	Côtes de Provence, AOP
Soil:	Clay and limestone from inland valleys, with some schistose parcels
Certification:	Organic - Ecocert 2022

WINEMAKING

Varietals:	40% Grenache, 30% Cinsault, 15% Syrah, 5% Mourvèdre, 10% Rolle
Aging:	Several months in stainless steel vats

TECHNICAL DETAILS

Alcohol:	12.5%
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