





# 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

Symbolic of the domaine, the Château Peyrassol blend as created 20 years ago. Derived from a selection of old vines (at least 45 years old) growing at altitude in the domaine's clay and limestone soil, Cabernet Sauvignon and Syrah flourish to superb effect.

#### **VINEYARDS**

The fruit selected for the Château wines comes from the oldest part of the estate, the two hills — called the Colline and Poucabana areas, vines with at least 45 years of age. This 100% estate wine offers the purest expression of a great Provencal terroir.

# **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

The grapes are sorted in the vineyard and a second time on the table. Destemmed but not crushed, the grapes are lodged in concrete vats in a gravity way. Vatting time of 3 weeks, with alternating gentle punching of the cap and pumping over.

# **TASTING NOTES**

Intense in color with hints of violet, this cuvée showcases its ripe grape varieties. Notes of spice then give way to a fine array of red and black berries. The wine is beautifully mature on the palate, with good body, racy tannins and smooth acidity. Intense flavours of red berries, blackberries and spices race across the palate to a round, fleshy finish. A vintage of fine balance and noble elegance.

#### **VINEYARD**

Region: Provence

Appellation: Côtes de Provence AOP

**Soil**: Clay and limestone dating from the Triassic period,

with limestone predominating

Age/Exposure: At least 45 years old Certification: Organic - Ecocert

#### WINEMAKING

Varietals: 65% Syrah, 25% Cabernet Sauvignon, 10% Grenache

Aging: The Cabernet Sauvignon is matured in 20 hectolitres

wooden foudres, while the Syrah and the Grenache are matured in terracotta jars and concrete vats for 18

months.

## **TECHNICAL DETAILS**

Alcohol: 14%

