

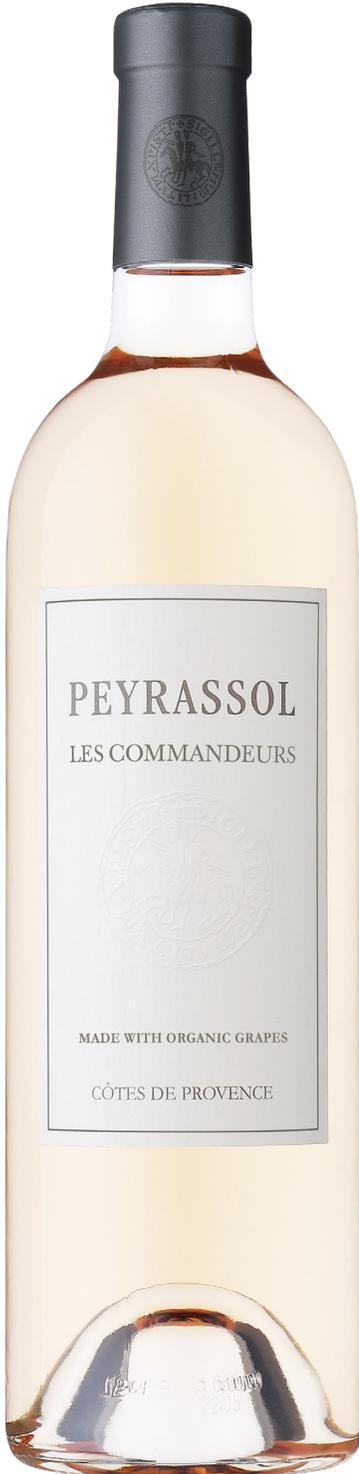


# PEYRASSOL

## *Les Commandeurs Rosé 2022*

AOP CÔTES DE PROVENCE

MADE WITH ORGANIC GRAPES



**Behind the 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. 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.

*This very accessible rosé is an excellent introduction to the Peyrassol style with its intense fruitiness and delicate style.*

### **Vineyard**

Sourced from the younger vines of the estate – with some fruit purchased from the neighboring grape growers through long term contracts to enhance the complexity

### **Soil**

Clay, limestone and schist

### **Varietals**

40% Grenache, 30% Cinsault, 15% Syrah, 10% Vermentino, 5% Mourvèdre

### **Alcohol**

13%

### **The 2022 vintage**

Marked by a particularly hot and dry climate, the 2022 vintage in Provence benefited on the terroirs of the interior valleys which were welcomed with rain showers in early September, which allowed the grapes to complete their maturity. The harvest then took place under particularly mild sky, which directly contributed to the quality of the harvest.

### **Vinification**

Traditional in temperature-controlled stainless steel vats after delicate pneumatic pressing.

### **Aging**

A few months of aging on fine lees in stainless steel tanks prior to bottling

### **Tasting**

A soft color reminiscent of rose petals. A beautiful nose of English candy, strawberry and raspberry aromas followed by light redcurrant and citrus notes. The delicate and tender palate, marked by the complexity of red and exotic fruit flavors, fully releases all the grape varieties' expression.

### **Pairing**

Enjoy the liveliness of this wine with a taste of salmon, scallops or baked sea bass with fennel.

**WILSON DANIELS**   
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