



2023 LES COMMANDEURS ROUGE

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

Flagship wine from the Commanderie, with a focus on freshness and fruit. The Commandeurs range of wines is the most accessible to obtain from the estate. It accurately represents the exceptional soil and essence of the vineyard. It highlights the younger vines and the sheer enjoyment of the fruit, while still maintaining a delightful aroma complexity. Made from Organic Grapes.

VINEYARDS

Our vineyard practices organic farming. We minimize soil treatment and constantly monitor vine growth. During harvest, we manually pick each grape variety, carefully placing them in 30 kg boxes.

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 were sorted twice, once in the vineyard and again on tables. They were then de-stemmed, but not pressed, and fed into concrete vats by gravity. The grapes remained in the vats for 3 weeks with gentle punching down and stirring alternated regularly.

TASTING NOTES

This wine has a light color with violet tints, and its initial nose reveals notes of strawberry and redcurrant. These flavors come from the fine extraction of a well-ripened Syrah, followed by sweet spices. On the palate, the wine is beautifully mature with good body, soft and mellow tannins, and balanced acidity. It is an accessible wine with a great character.



VINEYARD

Region:	Provence
Appellation:	Côtes de Provence AOP
Soil:	Clay and limestone
Certification:	Organic - Ecocert

WINEMAKING

Varietals:	80% Syrah, 15% Cabernet Sauvignon, 5% Grenache
Aging:	Aged in stainless steel vats to preserve its fresh aromas

TECHNICAL DETAILS

Alcohol:	14.5%
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