

# PEYRASSOL

## 2022 LE CLOS PEYRASSOL 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

Produced only in the best vintages since 2009, this cuvée comes from Clos Peyrassol, one of the most beautiful plots on the estate, surrounded by low stone walls, at the foot of the Templar buildings.

### VINEYARDS

Entirely surrounded by dry stone walls, at the foot of the Commanderie buildings, the Clos plot covers 7 hectares planted on soils predominantly of limestone and red clay with a high proportion of gravel. Organic agriculture. Sowing of cereals in the inter-rows to encourage soil life, harvesting at dawn, precise choice of a harvest date respecting the fruit.

### VINTAGE NOTES

Heat and drought are indeed the two main characteristics of the 2022 Vintage. The season began with a harsh winter, followed by a spring marked with frosts and violent hail which, fortunately, the Commanderie de Peyrassol and its vineyard were spared. The vines resisted particularly well to this very hot and dry climate. From August onwards, sugar levels rose very quickly in the early ripening grape varieties, with a reduction in acidity, while the later ripening grape varieties struggled to start their sugar load with unusual ripening. In turn, meticulous attention in the vineyard ensured a fully concentrated harvest between August 25th – September 28th.

### WINEMAKING

Delicate pneumatic pressing, careful separation of the juices, traditional vinification in temperature-controlled stainless steel vats and stoneware jars.

### TASTING NOTES

A brilliant color with green highlights, this emblematic cuvée expresses elegance, finesse and concentration. A lacy, mineral wine, fresh and generous on the palate, immediately typical of great wines. The aromas are gradually released and intermingle to offer the full expression of vermentino in its chosen terroir. Built around the respect for the natural acid in the grapes, this wine is elegantly prolonged by bitters and a measured salinity.

### VINEYARD

Region:	Provence
Appellation:	Côtes de Provence
Soil:	Clay and limestone from the Triassic period, with a high proportion of pebbles
Age:	Planted in 2006
Certification:	Organic

### WINEMAKING

Varietals:	100% Vermentino
Aging:	At the end of fermentation, a light racking in the clear allows only the best of the lees to be kept. The small volumes raised in jars allow an intimate contact with the lees and an easier natural evolution of the aromas and balance on the palate.

### TECHNICAL DETAILS

Alcohol:	12.5%
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