



2024 LE CLOS PEYRASSOL BLANC DE BLANCS

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

Winter 2024 brought frost and heavy rainfall (400+ mm), giving vines ample water reserves. Despite April's cold snap during the grape setting, bunches developed with good aeration and health. Summer conditions in Provence were typically hot and dry, allowing for steady grape ripening without extreme weather events. Harvest started August 22nd with Tibourens and Syrahs for rosés. Under intense sun, stressed vines produced early juices with warm alcohol levels, balanced by citrus notes and bergamot aromas. September rainfall refreshed the vines, bringing new juice to the berries. The resulting profile shows freshness with floral and fruit notes. Late-harvested Cabernets completed this diverse vintage, promising complex and elegant wines.

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 AOP
Soil:	Clay and limestone from the Triassic period, with a high proportion of pebbles
Age:	Planted in 2006
Certification:	Organic - Ecocert 2022

WINEMAKING

Varietals:	100% Rolle
Aging:	9 months in stoneware jars

TECHNICAL DETAILS

Alcohol:	12.5%
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