

# PEYRASSOL

## 2022 CHÂTEAU PEYRASSOL ROUGE CÔTES DE PROVENCE AOC

### 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

For over three months, Provence experienced a long period of heat and dryness, following a winter with very low rainfall. Heat and drought characterized the past year, starting with a harsh winter and isolated storms, followed by a spring with frosts and hail that spared Château Peyrassol's vineyard.

Our vines withstood the dry climate well, except for very young vines and superficial terroirs, showing no water stress during growth. Despite the dry conditions, our vineyard remained green due to several factors: deep vine roots, proximity to woods and garrigues, and careful vineyard management, including planting cover crops and controlled leaf removal.

From August, sugar levels in early grape varieties rose quickly, while later varieties ripened unusually. This required meticulous monitoring, leading to a concentrated harvest from 25 August to 28 September. The fermentations yielded aromatic white and rosé musts, and reds with beautiful colors and powerful aromas, suggesting a vintage of character.

### 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 AOC
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:	13.5%
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