

PEYRASSOL



2021 LA CROIX DE PEYRASSOL ROUGE, IGP MÉDITERRANÉE

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

With a long history of producing Provençal wines, the Commanderie de Peyrassol has broadened its offering. By carefully selecting the best terroirs, the finest grapes and shared best practices with partner vinegrowers, they have created authentic wines that reflect the DNA of Peyrassol.

VINEYARDS

No synthetic fertilizers, pesticides or fungicides are used in the vineyards. The age of the vines, the rocky terrain, and the hot, dry climate all do their part to severely restrict yields. Under organic conversion.

VINTAGE NOTES

To say that the 2021 vintage was a long and quiet river would be a sweet joke! However, Peyrassol went through

the ordeal without suffering adversity. At the end of April, a historic frost from the northwest (-9°) hit the region. The vines, late, did not really bud. The loss was minimal. Not a drop of rain all summer long! Deeply rooted, the vineyard resisted well. In mid-August, a fire of rare violence broke out in the plain of Le Luc, sowing desolation in its path. The mistral was kind for Peyrassol and repelled the fire in the opposite direction. At the beginning of September, a hail storm destroyed the entire harvest of the village of Pignan, just a few miles from the estate. Our hills miraculously blocked the clouds! Finally, floods ravaged all the surrounding municipalities ... but stopped at the gates of Flassans! And at the end, the ultimate reward was an exceptional quality of musts and wines.

WINEMAKING

Mechanical harvesting by separate grape varieties, in small bins. Grapes sorted if necessary. Cold skin contact, 5-day maceration. Temperature-controlled fermentation at 24°C. Fining.

TASTING NOTES

Purple in color with hints of violet, this cuvée gives off hints of ripe Syrah and Merlot on the nose, with licorice, pepper and peony giving way to a succession of red and black berries. The wine is beautifully mature on the palate, with good body, velvety tannins and smooth acidity. Intense flavors of red fruit, blackberry and spices caress the palate right through to the round, fleshy finish.

VINEYARD

Region:	Provence
Appellation:	IGP Méditerranée
Soil:	Clay-limestone, predominantly limestone
Certification:	Undergoing organic conversion A.O.P. Côtes de Provence

WINEMAKING

Varietals:	80% Merlot, 20% Syrah
Aging:	Aged in stainless steel vats to preserve its fresh aromas

TECHNICAL DETAILS

Alcohol:	13.5%
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