

PEYRASSOL

2021 CHÂTEAU PEYRASSOL ROUGE, 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

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. 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

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

With its purple tints, this wine gives off notes of ripe Syrah from the first nose: liquorice, pepper and peony then give way to a beautiful procession of small red and black fruits. The palate is beautifully mature, supported by velvety tannins and smooth acidity. Intense flavors of red fruit, blackberry and spices caress the palate until the round, fleshy finish. A vintage of fine balance and noble elegance.

VINEYARD

Region:	Provence
Appellation:	Côtes de Provence
Soil:	Clay and limestone dating from the Triassic period, with limestone predominating
Age/Exposure:	At least 45+ years old, grown at altitude
Certification:	Undergoing organic conversion A.O.P. Côtes de Provence

WINEMAKING

Varietals:	60% Syrah, 25% Cabernet Sauvignon, 15% Grenache
Agging:	The Cabernet is matured in wooden tuns for 18 months, while the Syrah is matured in terracotta jars and concrete tanks.

TECHNICAL DETAILS

Alcohol:	13.5%
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