



PEYRASSOL

Réserve des Templiers Rosé 2022

AOP CÔTES DE PROVENCE

MADE WITH ORGANIC GRAPES



Behind the Wine: With a long history of producing Provençal wines, the Commanderie started to develop wines partly sourced from neighboring properties. Selecting the terroirs, the varietals and specific plots allows the winery to remain true to the Peyrassol DNA.

Soil

Limestone

Varietals

30% Grenache, 25% Cinsault, 20% Syrah, 15% Mourvèdre, 10% Vermentino

Alcohol

13%

The 2022 Vintage

Marked by a particularly hot and dry climate, the 2022 vintage in Provence benefited on the terroirs of the interior valleys with some welcome showers in early September, which allowed the grapes to complete their maturity. The Harvest then took place under particularly mild sky, which directly contributed to the quality of the harvest.

Viticulture

Organic farming, mechanical harvesting by grape variety during the night.

Vinification

Traditional, in stainless steel vats at a controlled temperature after a delicate pneumatic pressing

Aging

The wine spends several months on fine lees while allowing the aromatic freshness to persist

Tasting

The wine is pale pink in color with silver highlights. This wine delivers from the first moment; a cocktail of fruits reminiscent of citrus zest. These first impressions are confirmed as soon as the wine hits the palate and continue pleasantly in a set that manages to marry freshness and roundness.

Pairing

Perfect on its own or enjoy with a family style meal of paella, jambalaya or marinated beef.

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