

PEYRASSOL

2020 LES COMMANDEURS BLANC, 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

A wine that is both aromatic and silky, lively and fresh! This very accessible white is an excellent introduction to the Peyrassol style. With its elegant fruitiness, its light style; it is thirst-quenching and accompanies all the good times of summer.

VINTAGE NOTES

The 2020 season began in spring with regular rainfall until mid-July. Until the beginning of August, the water stress remained moderate. With the summer heat, the soils of

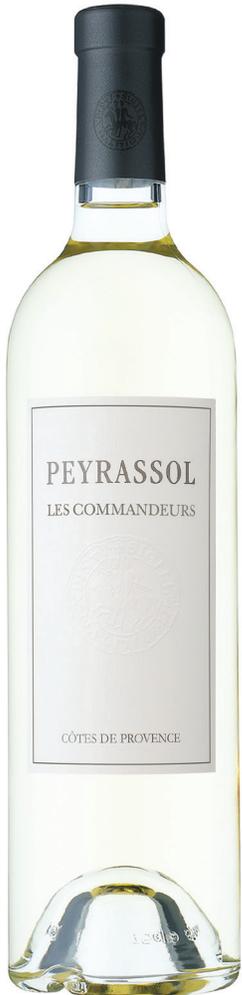
the plateau as well as the hillside (where our Rolle and Syrah grow) became relatively tense. Yet, the temperature variations between the cool nights and hot days helped reach a well-balanced acidity. The seasonality favored a very active ripening leading to harvest taking place a week earlier than in 2019. The wines are mature and well-balanced.

WINEMAKING

After destemming the grapes are pressed as quickly as possible. Fermentation takes place slowly at low temperature in temperature-controlled stainless-steel vats, without malolactic fermentation.

TASTING NOTES

A wine with golden straw color and flavors of white fruits such as peach and pear. Delightful with wonderful floral characters, alongside honey and fresh herbaceous notes.



VINEYARD

Region: Provence
Appellation: Côtes de Provence
Soil: Clay and limestone dating from the Triassic period of the Mesozoic era, with a high proportion of gravel
Certification: Undergoing organic conversion

WINEMAKING

Varietals: Rolle, Ugni Blanc
Aging: A few months in stainless steel vats on fine lees allow the aromatic freshness to be respected as much as possible.

TECHNICAL DETAILS

Alcohol: 12.5%