

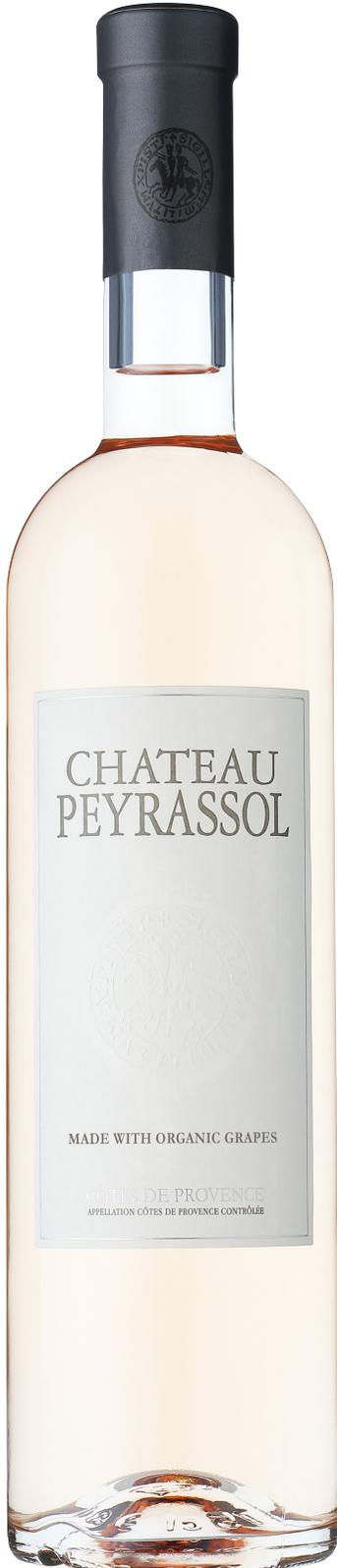


PEYRASSOL

Chateau Peyrassol Rosé 2022

AOP CÔTES DE PROVENCE

MADE WITH ORGANIC GRAPES



Behind the Wine: 100% estate fruit, offering the purest expression of a great Provencal terroir

Vineyards Made from selected parcels of mainly old vines. Very representative of the estate's style in its commitment to excellence and characterized by complexity and balance.

Soil Clay and limestone from the Triassic period, with a high proportion of gravel

Varietals 45% Cinsault, 25% Grenache, 10% Syrah, 8% Mourvèdre, 4% Tibouren, 8% Vermentino

Viticulture Organic agriculture.

Alcohol 12.5%

The 2022 Vintage For more than three months, an interminable period of heat and relative dryness settled over Provence. This exceptionally long episode came on top of a very low total rainfall since the beginning of the winter. Heat and drought are indeed the two main characteristics of the vintage. The seasonal cycle began with a relatively harsh winter, punctuated by a few isolated storms. It was followed by a spring marked by frosts and violent hail falls which, fortunately, spared the vineyard.

From August onwards, the ripening of the berries had its share of surprises. Sugar levels rose very quickly in the early ripening grape varieties, with a reduction in acidity. On the contrary, the later ripening grape varieties struggled to start their sugar load with quite unusual ripening. These surprising behaviours led us to be more vigilant, to meticulously monitor the vineyard, down to the very last vine, in order to organise a harvest that was finally very concentrated between August 25th and September 28th, so as to capture the berries at their best.

Vinification Delicate pneumatic pressing, careful separation of the juices, traditional vinification in temperature-controlled stainless steel vats precede the blending of our carefully selected parcels.

Aging At the end of fermentation, a light racking is done allowing only the best of the lees to be kept, which are then carefully worked to develop the wine's long-lasting aromatic potential.

Tasting Very pale, lychee pink in color. The nose is fine and elegant. Complex, releasing white fleshed fruit and citrus fruits aromas, along with white floral notes. The palate is straightforward and clean. Fine and silky, it is soft, delicate and lively. The freshness of the finish is balanced with a subtle hint of saltiness.

Pairing Pairs well with seafood such as ceviche or grilled sole.

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