

# PEYRASSOL

## 2023 LE CLOS PEYRASSOL BLANC DE BLANCS, 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

Produced only in the best vintages since 2009, this cuvée comes from Clos Peyrassol, one of the most beautiful plots on the estate, surrounded by low stone walls, at the foot of the Templar buildings.

### VINEYARDS

Entirely surrounded by dry stone walls, at the foot of the Commanderie buildings, the Clos plot covers 7 hectares planted on soils predominantly of limestone and red clay with a high proportion of gravel. Organic agriculture. Sowing of cereals in the inter-rows to encourage soil life, harvesting at dawn, precise choice of a harvest date respecting the fruit.

### VINTAGE NOTES

The winter of 2022-2023 was particularly dry in Provence. Spring didn't change the climate, leading to an early drought. However, May and June brought regular and abundant rainfall, altering the vintage profile.

A hot, dry summer began in June. Under the sun, the vines developed well with good water reserves. By mid-August, we observed looser bunches, concentrated grapes, and thicker skins, indicators of great vintages. Early ripeness checks suggested a harvest with good acidity and moderate sugar levels.

Late summer brought scorching temperatures, accelerating grape ripeness. Harvesting was sped up to preserve the acidity by mid-August. Cooler nights in late September aided pre-fermentation. The harvest was completed quickly, with all grapes in the cellar by early October.

### WINEMAKING

Delicate pneumatic pressing, careful separation of the juices, traditional vinification in temperature-controlled stainless steel vats and stoneware jars.

### TASTING NOTES

A brilliant color with green highlights, this emblematic cuvée expresses elegance, finesse and concentration. A lacy, mineral wine, fresh and generous on the palate, immediately typical of great wines. The aromas are gradually released and intermingle to offer the full expression of vermentino in its chosen terroir. Built around the respect for the natural acid in the grapes, this wine is elegantly prolonged by bitters and a measured salinity.

### VINEYARD

Region:	Provence
Appellation:	Côtes de Provence AOP
Soil:	Clay and limestone from the Triassic period, with a high proportion of pebbles
Age:	Planted in 2006
Certification:	Organic - Ecocert 2022

### WINEMAKING

Varietals:	100% Rolle
Aging:	9 months in stoneware jars

### TECHNICAL DETAILS

Alcohol:	13%
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