



TASTING NOTES:

Soft colour reminiscent of rose petals.

The nose offers a beautiful presence backed by aromas of English candy, strawberry, raspberry and then more tangy notes of gooseberry and citrus. The palate is both light and

tender and is marked by the complexity of the red and exotic fruit aromas.

This cuvée thus releases all the expression of the grape varieties which constitute it.



2022 LES COMMANDEURS ROSÉ AOP CÔTES DE PROVENCE

ABOUT THE 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 Austruy, to revitalize estates centuries old reputation, Peyrassol is now Certified Organic, and more than ever., synonymous with great wines and celebrated generosity across the world.

ABOUT THE WINE

Certified Organic beginning with the 2022 vintage, Les Commandeurs is produced from the younger vines of the estate – with some fruit purchased from neighboring grape growers through long term contracts with growers who are also certified organic. Grapes are harvested at night to preserve acidity and are immediately de-stemmed and pressed in a closed tank. A 24h cold settling is followed by the alcoholic fermentation in stainless steel tanks. The wine is further aged for a few months on the fine lees to preserve aromatic freshness, while lending texture and richness to the wine. The wines rosy appearance is delicate in color with an expressive nose; palate dominated by wild berries with a touch of minerality.

KEY SELLING POINTS

- First vintage Certified 100% Organic
- Flagship wine from the Commanderie, with a focus on freshness and minerality
- Low yielding vines, around 35hl/ha, maintained with full respect of the surrounding environment
- Each varietal is vinified separately, imparting complexity to the final blend

TECHNICAL DETAILS

Varietal: 40% Grenache, 30% Cinsault, 15% Syrah, 10% Vermentino, 5% Mourvèdre

Soil: Clay, limestone and schist | Aging: In stainless steel tanks on fine lees

Alcohol: 13%

