



2025 LES TEMPLIERS ROSÉ

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 the estates centuries old reputation, Peyrassol is now, more than ever, synonymous with great wines and celebrated generosity across the world.

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. This fine, fruity and charming rosé cultivates lightness with art. It accompanies all the good times of summer.

VINEYARDS

We carefully select the best terroirs, the finest grapes and share best practices with our partner winegrowers to create authentic wines that reflect the DNA of Peyrassol. We have made the choice to be organic, in coherence with the range of our wines of the estate. A demanding and uncompromising sourcing brings us today to offer you the best of Provence.

VINTAGE NOTES

The 2025 vintage began with a cool, wet winter and a stormy, unevenly rainy spring, followed by a hot summer with heatwaves in early July and late August that accelerated ripening. Coastal sites began harvest by mid-August—nearly two weeks earlier than 30 years ago—while inland Provence, especially the limestone plateaus, ripened more gradually depending on soil water reserves. In the cellar, careful temperature control was essential to balance naturally sugar-rich musts. The resulting wines are generous and well-balanced: rosés and whites retain bright freshness, while reds show power and concentration.

WINEMAKING

Traditional vinification in temperature controlled stainless steel vats, after a delicate pneumatic pressing. Aged several months on the fine lees in stainless steel vats, preserving the wine's aromatic freshness.

TASTING NOTES

Its pale pink color with salmon hues reveals a charming nose displaying the nuances of ripe grapes. With aeration, it evolves into more intense aromas of stone fruit (apricot, white peach). Fresh and delicate, the palate offers a smooth, fleshy texture. Notes of white peach and apricot are juicy. The finish is round and delicious, balanced with a bright touch of acidity.

VINEYARD

Region:	Provence
Appellation:	Côtes de Provence, AOP
Soil:	Limestone
Certification:	Organic - Ecocert 2022

WINEMAKING

Varietals:	50% Grenache, 25% Cinsault, 25% Syrah
Aging:	Several months in stainless steel vats

TECHNICAL DETAILS

Alcohol:	13%
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