

PEYRASSOL

2023 CHÂTEAU PEYRASSOL BLANC, CÔTES DE PROVENCE AOC

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

The fruit selected for the Château wines comes from the oldest part of the estate. The white is a blend of fruit from the hilly part of the estate, in the north, and the large plot in front of the cellar called le Carré du Milieu, all vines with at least 20 years of age. This 100% estate wine offers the purest expression of a great Provencal terroir.

VINEYARDS

Our vineyard thrives on organic farming, fostering biodiversity and soil health with carefully sown cereals between the rows. Meticulously selected 20-year-old vines yield around 35 hl/ha, ensuring exceptional quality. Each grape is hand-harvested at daybreak, variety by variety, and gently placed in 25 kg boxes to preserve its integrity and freshness.

VINTAGE NOTES

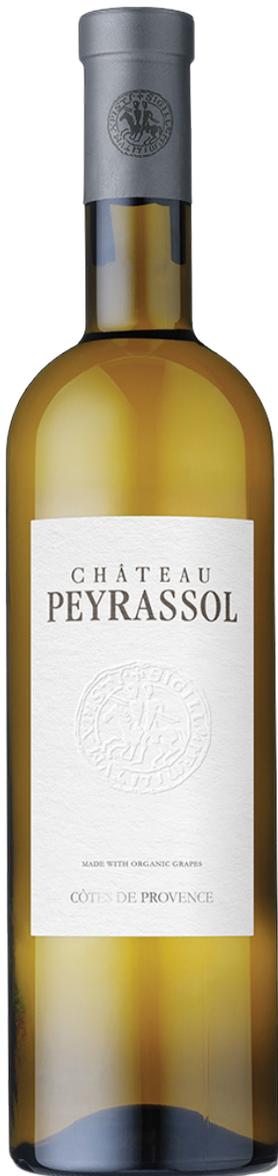
The winter of 2022-2023 was particularly dry in Provence. The arrival of spring did not change the climatic conditions, and the resulting early drought was becoming particularly worrying. This was without counting on a complete turnaround in the situation during May and June. Regular and abundant rainfall profoundly altered the profile of the vintage. Fortunately, a particularly hot, dry summer began in June. Under a radiant sunshine, the vines, which benefited from a good water reserve, developed under excellent conditions. However, the end of the summer brought a new surprise, with a fortnight of almost scorching temperatures. As a result, ripeness went into overdrive. Very quickly, the potential degrees soared, and the color and aromas appeared. Harvest programs had to be accelerated to preserve and benefit from the good acidity present on August 15th. Harvesting took place in record time, finishing in early October throughout Provence.

WINEMAKING

After de-stemming and a short maceration on the skins, the grapes are gently pressed. After static cold settling, fermentation takes place slowly at low temperature in stainless steel vats. Then after the first third of fermentation in oak barrels.

TASTING NOTES

The 2023 Château Peyrassol Blanc has a pale golden color and a variety of aromas. It offers floral, spice, and honey notes on the nose. On the palate, the wine is smooth with similar notes. The initial taste is sharp due to its high acidity, which will allow this wine to age well. The finish is long and generous.



VINEYARD

Region: Provence
Appellation: Côtes de Provence, AOP
Soil: Clay and limestone from inland valleys, with some schistose parcels
Certification: Organic - Ecocert 2022

WINEMAKING

Varietals: 85% Rolle, 10% Sémillon, 5% Ugni Blanc
Aging: Aging on lees for at least 8 months in oak barrels with weekly stirring providing depth to the wine's complex palate.

TECHNICAL DETAILS

Alcohol: 12.5%