



2024 LES COMMANDEURS ROUGE

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

Flagship wine from the Commanderie, with a focus on freshness and fruit. The Commandeurs range of wines is the most accessible to obtain from the estate. It accurately represents the exceptional soil and essence of the vineyard. It highlights the younger vines and the sheer enjoyment of the fruit, while still maintaining a delightful aroma complexity. Made from Organic Grapes.

VINEYARDS

Our vineyard practices organic farming. We minimize soil treatment and constantly monitor vine growth. During harvest, we manually pick each grape variety, carefully placing them in 30 kg boxes.

VINTAGE NOTES

Winter 2024 brought frost and heavy rainfall (400+ mm), giving vines ample water reserves. Despite April's cold snap during the grape setting, bunches developed with good aeration and health. Summer conditions in Provence were typically hot and dry, allowing for steady grape ripening without extreme weather events. Harvest started August 22nd with Tibourens and Syrahs for rosés. Under intense sun, stressed vines produced early juices with warm alcohol levels, balanced by citrus notes and bergamot aromas. September rainfall refreshed the vines, bringing new juice to the berries. The resulting profile shows freshness with floral and fruit notes. Late-harvested Cabernets completed this diverse vintage, promising complex and elegant wines.

WINEMAKING

The grapes were sorted twice, once in the vineyard and again on tables. They were then de-stemmed, but not pressed, and fed into concrete vats by gravity. The grapes remained in the vats for 3 weeks with gentle punching down and stirring alternated regularly.

TASTING NOTES

This wine has a light color with violet tints, and its initial nose reveals notes of strawberry and redcurrant. These flavors come from the fine extraction of a well-ripened Syrah, followed by sweet spices. On the palate, the wine is beautifully mature with good body, soft and mellow tannins, and balanced acidity. It is an accessible wine with a great character.

VINEYARD

Region: Provence

Appellation: Côtes de Provence AOP

Soil: Clay and limestone

Certification: Organic - Ecocert

WINEMAKING

Varietals: 70% Syrah, 20% Grenache, 10% Cabernet Sauvignon

Aging: Aged in stainless steel vats to preserve

its fresh aromas

TECHNICAL DETAILS

Alcohol: 14.5%

