



2025 LES COMMANDEURS 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. Efforts by current owner Philippe Austury to revitalize the estate have made Peyrassol now, more than ever, synonymous with great wines and celebrated generosity.

WINE

Produced from the younger vines of the estate with some fruit purchased from neighboring grape growers to bring more complexity. This very accessible rosé is an excellent introduction to the Peyrassol style with its intense fruitiness and delicate style.

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 made the choice to use only 100% Organic grapes. A demanding and uncompromising sourcing allows us 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

Harvest takes place at night to preserve acidity. On arrival at the winery, fruit is immediately destemmed and pressed in a closed tank. A 24h cold settling is followed by the alcoholic fermentation in temperature controlled stainless steel tanks. The wines age several months in stainless steel vats on the fine lees to preserve the freshness of the aroma.

TASTING NOTES

Pale pink and delicate. Notes of small wild berries mingle on the nose with a hint of juniper. This spicy touch supports a palate built on liveliness reminiscent of exotic citrus fruit. The whole is harmonious, clean and refreshing.

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:	50% Grenache, 35% Cinsault, 15% Syrah
Aging:	Several months in stainless steel vats

TECHNICAL DETAILS

Alcohol:	13%
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