



2023 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 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

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

Pale pink with silver highlights. Very open, this wine delivers from the first moment a cocktail of fruits reminiscent of citrus zest. These first impressions are confirmed as soon as the wine hits the palate and continue pleasantly in a set that manages to marry freshness and roundness.

VINEYARD

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

WINEMAKING

Varietals: 40% Grenache, 30% Cinsault, 20% Syrah, 10% Rolle
Aging: Several months in stainless steel vats

TECHNICAL DETAILS

Alcohol: 12.5%

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