

# PEYRASSOL



## 2025 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 25 kg boxes.

### 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 midAugust—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

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

Deep purple with violet highlights, this wine offers an expressive nose of ripe Syrah, with notes of licorice, pepper, and peony layered over aromas of red and black fruits. The palate is generous and well-balanced, with velvety tannins and soft acidity supporting flavors of red fruit, blackberry, and spice. The finish is round, fleshy, and lingering.

### VINEYARD

Region: Provence  
Appellation: Côtes de Provence AOP  
Soil: Clay and limestone  
Certification: Organic - Ecocert 2022

### WINEMAKING

Varietals: 80% Syrah, 15% Grenache, 5% Cabernet Sauvignon  
Aging: Aged in stainless steel vats to preserve its fresh aromas

### TECHNICAL DETAILS

Alcohol: 13.5%