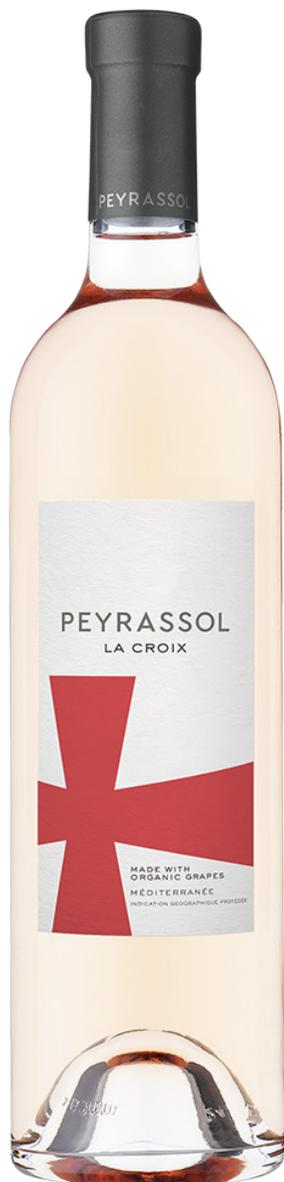


PEYRASSOL



2025 LA CROIX 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

Commanderie de Peyrassol has broadened its offering using fruit from its IGP classified vineyard around the Coudonnier area and completed with sourcings from local partnerships. An accessible blend in the true style of Provençal rosé.

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 make 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 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

Traditional vinification in temperature-controlled stainless steel vats. Aged for just a few months in stainless steel vats on fine lees ensures that the aromatic freshness is preserved as much as possible.

TASTING NOTES

At first sight, the wine displays a pretty pale pink color with bluish highlights. The nose is expressive and enticing, with ripe vineyard peach layered over a fresh bouquet of white flowers. On the palate, a lively, refreshing attack leads into bright citrus notes and a mouth-watering, orange-candy texture, finishing with fine bitters that add savory lift and structure.

VINEYARD

Region:	Provence
Appellation:	IGP Méditerranée
Soil:	Limestone
Certification:	Organic - Ecocert 2022

WINEMAKING

Varietals:	35% Cinsault, 35% Grenache, 20% Syrah, 10% Caladoc
Aging:	A few months in stainless steel vats

TECHNICAL DETAILS

Alcohol:	13%
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