



2024 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

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

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 initial aromas evoke biting into a ripe peach, while a bouquet of white flowers scents the air. On the palate, citrus fruits reveal their sweet, fresh notes. The texture reminds one of an orange berlingot—particularly mouth-watering—leaving a pleasantly tangy sensation. Subtle bitter notes add a savory touch to the finish.



VINEYARD

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

WINEMAKING

Varietals:	40% Cinsault, 30% Grenache, 20% Syrah, 10% Caladoc
Aging:	A few months in stainless steel vats

TECHNICAL DETAILS

Alcohol:	12.5%
----------	-------