



2025 CHÂTEAU PEYRASSOL 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

This rosé blend offers the purest expression of Provençal terroir. Grapes are vinified utilizing the direct press method with minimal exposure to oxygen to preserve freshness and aromas. After fermentation in stainless steel at a controlled temperature, a light racking is completed to retain only the best lees which are then worked carefully to promote both the aromatic expression and the potential of the wine to last over time.

VINEYARDS

Chateau Peyrassol is the heart of the estates range. It is made from selected parcels of mainly old vines around the Estate and is very representative of the estates style in it's commitment to excellence. It is characterized by its complexity and balance. 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 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

Delicate pneumatic pressing, careful separation of the juices, traditional vinification in stainless steel vats at controlled temperatures are all operations that precede our blending of the best batches obtained each year. At the end of fermentation, a light racking ensures that only the best lees remain, which are then carefully worked to enhance both the aromatic expression and the potential of these aromas to last over time.

TASTING NOTES

Very pale lynchee pink color. The nose is fine and elegant. Complex, it releases long aromas of white-fleshed fruit, citrus fruit and white flowers. The palate is straightforward and clean: fine and silky, it is at once tender, delicate and lively. The freshness of the finish underpins the measured volume and a touch of salinity harmonises the whole.



VINEYARD

Region:	Provence
Appellation:	Côtes de Provence, AOP
Soil:	Triassic clay and limestone, with a high proportion of pebbles
Age:	Old estate vines
Certification:	Organic - Ecocert 2022

WINEMAKING

Varietals:	50% Cinsault, 30% Grenache, 10% Syrah, 5% Mourvedre, 5% Tibouren
Aging:	Several months in stainless steel vats

TECHNICAL DETAILS

Alcohol:	13.5%
----------	-------