

PEYRASSOL

2024 CHÂTEAU PEYRASSOL BLANC



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

The fruit selected for the Château wines comes from the oldest part of the estate. The white is a blend of fruit from the hilly part of the estate, in the north, and the large plot in front of the cellar called le Carré du Milieu, all vines with at least 20 years of age. This 100% estate wine offers the purest expression of a great Provencal terroir.

VINEYARDS

Our vineyard thrives on organic farming, fostering biodiversity and soil health with carefully sown cereals between the rows. Meticulously selected 20-year-old vines yield around 35 hl/ha, ensuring exceptional quality. Each grape is hand-harvested at daybreak, variety by variety, and gently placed in 25 kg boxes to preserve its integrity and freshness.

VINTAGE NOTES

Winter 2024 brought frost and heavy rain, building strong water reserves in the vines. A cold spell in April was followed by a hot, dry summer that allowed steady ripening. Harvest began on August 22, with early-picked fruit showing ripe alcohol levels balanced by citrus and bergamot notes. September rain refreshed the vines, helping preserve freshness and aromatic lift in this complex, elegant vintage.

WINEMAKING

Practiced under certified organic farming, this wine comes from selected parcels of vines averaging 20 years of age, with yields carefully limited to about 45 hl/ha and fruit harvested by hand. After destemming, the grapes undergo a short skin maceration followed by gentle pressing. The must is then cold-settled before a slow, low-temperature fermentation begins in stainless steel, with 60% transferred to oak barrels after the first third of fermentation while the remaining 40% continues in tank.

TASTING NOTES

The 2024 Château Peyrassol Blanc Pale showcases yellow with green highlights. This wine shows a refined nose of spice, white flowers, and honey. The palate is elegant and harmonious, with a silky texture, floral notes, subtle vanilla, and bright acidity that carries through the long, persistent finish.

VINEYARD

Region:	Provence
Appellation:	Côtes de Provence, AOP
Soil:	Clay and limestone from inland valleys, with some schistose parcels
Certification:	Organic - Ecocert 2022

WINEMAKING

Varietals:	90% Rolle, 10% Ugni Blanc
Aging:	Aging on lees for at least 8 months in oak barrels with weekly stirring providing depth to the wine's complex palate.

TECHNICAL DETAILS

Alcohol:	12.5%
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