



2025 LE CLOS 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

The most prestigious cuvée of the domain, Le Clos Peyrassol Rosé was recommended by Wine Advocate in 2020, tying for 1st place as the best Côte de Provence rosé. The wine's first production was 2009 and since then has only been produced in the most ideal of vintages.

VINEYARDS

The Clos is one of the most beautiful plots on the estate, surrounded by low stone walls, at the foot of the Templar buildings. 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 juices, traditional vinification in stainless steel vats and temperature-controlled stoneware jars. At the end of fermentation, a light racking ensures that only the best of the lees remains. The small volumes matured in jars allow intimate contact with the lees and make it easier for the aromas and balance to develop naturally on the palate.

TASTING NOTES

Pale, extremely light pink and luminous. Aromas of cherry blossom, citrus, and white-fleshed fruits (peach, pear) lead the nose. Fresh, broad, and complex on the palate with impressive length, finishing saline with an elegant, faint bitterness.

VINEYARD

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

WINEMAKING

Varietals:	40% Cinsault, 30% Grenache, 30% Tibouren
Aging:	Several months in stoneware jars

TECHNICAL DETAILS

Alcohol:	13%
----------	-----