



2025 LA CROIX DE PEYRASSOL ROUGE

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

With a long history of producing Provençal wines, the Commanderie de Peyrassol has broadened its offering. By carefully selecting the best terroirs, the finest grapes and shared best practices with partner vinegrowers, they have created authentic wines that reflect the DNA of Peyrassol.

VINEYARDS

No synthetic fertilizers, pesticides or fungicides are used in the vineyards. The age of the vines, the rocky terrain, and the hot, dry climate all do their part to severely restrict yields. Certified organic.

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

Mechanical harvesting by separate grape varieties, in small bins. Grapes sorted if necessary. Cold skin contact, 5-day maceration. Temperature-controlled fermentation at 24°C. Fined before bottling.

TASTING NOTES

Expressive and charming, marked by notes of licorice, pepper, and peony, which evolve into a bouquet of ripe small red and black fruits. It has velvety tannins, smooth acidity, and a distinctively Mediterranean aromatic expression.

VINEYARD

Region:	Provence
Appellation:	IGP Méditerranée
Soil:	Clay-limestone, predominantly limestone
Certification:	Organic - Ecocert 2022

WINEMAKING

Varietals:	90% Merlot, 10% Syrah
Aging:	Matured in stainless steel vats

TECHNICAL DETAILS

Alcohol:	13.5%
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