



## 2024 LES COMMANDEURS 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. Efforts by current owner Philippe Austury to revitalize the estate have made Peyrassol now, more than ever, synonymous with great wines and celebrated generosity.

### WINE

Produced from the younger vines of the estate with some fruit purchased from neighboring grape growers to bring more complexity. This very accessible rosé is an excellent introduction to the Peyrassol style with its intense fruitiness and delicate style.

### 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 made the choice to use only 100% Organic grapes. A demanding and uncompromising sourcing allows us 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 Tibouren and Syrah for the 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.

### WINEMAKING

Harvest takes place at night to preserve acidity. On arrival at the winery, fruit is immediately destemmed and pressed in a closed tank. A 24h cold settling is followed by the alcoholic fermentation in temperature controlled stainless steel tanks. The wines age several months in stainless steel vats on the fine lees to preserve the freshness of the aroma.

### TASTING NOTES

Pale pink and delicate. Notes of small wild berries mingle on the nose with a hint of juniper. This spicy touch supports a palate built on liveliness reminiscent of exotic citrus fruit. The whole is harmonious, clean and refreshing.

### 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:	50% Grenache, 35% Cinsault, 15% Syrah
Aging:	Several months in stainless steel vats

### TECHNICAL DETAILS

Alcohol:	12.5%
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