

PEYRASSOL



2024 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

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 Tibourens and Syrahs for 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. Lateharvested Cabernets completed this diverse vintage, promising complex and elegant wines.

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. Fining.

TASTING NOTES

Purple color with violet tints. The first nose reveals notes of ripe Syrah: licorice, pepper and peony give way to a beautiful procession of small red and black fruits. The palate is very mature and has good body, supported by velvety tannins and a smooth acidity. Its intense flavors of red fruit, blackberry and spice blend together on the palate through to the round, fleshy finish.

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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