



PEYRASSOL



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INTRODUCTION

With nearly 800 years in wine production, the Commanderie de Peyrassol is considered a landmark in the history of Provence. More than a winery, the Commanderie has thrived for centuries as a sanctuary for gathering travelers, all the while, holding true to its precious values of hospitality and conviviality.

The first recorded harvest dates back to 1256 when the Commanderie was under the control of its founders, the Knights Templar. Chosen for its secluded location and spiritual energy, the site was devoted to hosting the Crusaders on their way to the Holy Land. When the Templars were brought down in 1311 by the King of France, who was apprehensive of their power and wealth, the Knights of Malta became the fortunate owners of the Commanderie. They remained in control, while continuing wine production, until the French Revolution, when it was taken over by the State.

In 1870, the Commanderie was acquired by the Rigord family who had great passion for wine. Excitement escalated in the 1970s with the arrival of Françoise Rigord. She introduced the wines into the market in 1981, which have since been known as a staple in Côtes de Provence. Her joyful personality and famous sense of hospitality, captured in her book “La Dame de Peyrassol”, combined with her winemaking talent put the wines of Peyrassol on the international map.

Charmed by the passion of Philippe Austruy, she agreed to let him and his family take over the Commanderie in 2001. Following sizable investments in the vineyard, cellar and hosting facilities, the Austruy family elevated Peyrassol to new heights.

The “Commanderie” is located in the **foothills of the massif des Maures**, 10 miles from the Mediterranean Sea between Cannes and Marseille. The estate consists of 1,000 hectares, with **95 hectares planted** to vineyards cultivated on dry, rocky clay and limestone soils. In the era of Françoise Rigord and her husband, Syrah and Cabernet Sauvignon were planted in addition to the Grenache and Cinsault already growing at the estate. The main white varietals are Rolle and Ugni Blanc, supplemented by Semillon and Viognier. Peyrassol has consciously maintained **organic practices** in full respect of the surrounding environment, aiming for certification in the coming years. 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. Consequently, harvests typically average between 25 and 40 hectoliters per hectare depending on the vineyard and grape variety.

Inspired by the values at the origin of the Commanderie: a sense of place, of great energy and centuries old commitment to hospitality, Peyrassol is now, more than ever, synonymous with great wines and celebrated generosity across the world.



HISTORY

- 1204 Estimated year of the foundation of the Commanderie de Peyrassol by the Knights Templar
- 1256 First recorded harvest at the Commanderie de Peyrassol
- 1311 Ownership transferred to Order of Malta
- 1789 During the French Revolution, Commanderie de Peyrassol was repossessed by the French Government
- 1870 Rigord family purchased the estate
- 1977 Françoise Rigord began bottling and marketing the wines of Commanderie de Peyrassol
- 2001 Austruy family purchased the estate and brought the Commanderie into the 21st century
- 2002 Replanted part of the vineyard and planted the first olive grove
- 2009 Completion of the restoration of the terraces with traditional Provençal dry-stone walls
- 2015 Completed construction of a new barrel room entirely dedicated to red wines
- 2021 Commanderie de Peyrassol began a new journey in the US with representation by Wilson Daniels
- 2022 First vintage certified organic at the Commanderie de Peyrassol



BIOGRAPHIES



PHILIPPE AUSTRUY | PROPRIETOR

Philippe Austruy, a passionate wine lover and the owner of several estates in France and Europe, including the Château Malescasse in the Haut-Médoc, the Quinta da Côrte in the Douro and the Case Nuove in Tuscany, acquired the Commanderie de Peyrassol in 2001, determined to restore its centuries old reputation. To oversee operations, he assembled a competent team of experts. Today that mission has been accomplished: the domaine, managed by his nephew Alban Cacaret, is one of the crown jewels of Provence. The Austruy's properties have become synonymous with a disciplined approach, **the pursuit of excellence and the art of living.**



ALBAN CACARET | MANAGING DIRECTOR

After completing a degree in pharmacy, Alban Cacaret, the nephew of Philippe Austruy, made a radical change of direction. He arrived at the Commanderie Peyrassol in 2002, where he faced the task of overseeing the extensive renovation: everything was to be restructured, from the vineyard to the buildings. Once he completed his degree in viticulture and oenology, Alban took over the management of the Commanderie with the support of the great team at the estate and some mentoring from Françoise Rigord. He now **knows the Commanderie de Peyrassol inside and out**, and for the last 20 years has taken a methodical and sensible approach to running the business. Alban is also managing the organic conversion of the estate.



FRANÇOISE RIGORD | DAME DE PEYRASSOL (PREVIOUS OWNER)

After a successful career in Public Relations, Françoise followed her husband and moved to the Commanderie, which they had inherited. Diving into oenology studies and discovering her great talent for winemaking and blending wines, she began a new era with the winery. Her wit, talent and legendary hospitality made Peyrassol a **pioneer and leader in the region** and beyond. Since 1981, her wines have been celebrated in the finest restaurants all over the world. Recounting her life in her book "La Dame de Peyrassol", Françoise saw the Austruy family as a perfect fit to bring the Commanderie to new heights. She has remained involved and continues to live on the estate.



VINEYARDS

Located in the foothills of the Massif des Maures, Commanderie de Peyrassol is nestled on a 1,000 hectares estate which includes 95 hectares of pristine vines. This secluded site is home to a diversity of varieties that each benefit from varied exposures, soil compositions and many terraces with diverse elevations up to 300m.

There are **14 varieties** flourishing on the estate, atop a mixture of pre-historic gravelly clay and limestone soil that dates back to the Triassic era. Cinsault, Grenache, Syrah, Cabernet-Sauvignon, Tibouren, Mourvèdre and Carignan are planted separately in site specific locations, to deliver each of their stylistic nuances. The same approach is taken for Rolle, Ugni Blanc, Chardonnay, Sémillon, Viognier, Muscat and Sauvignon Blanc, allowing the development of their hallmark characteristics.

The vineyards are split into **three different areas**, each being better suited to certain varieties and styles for red, white or rosé.

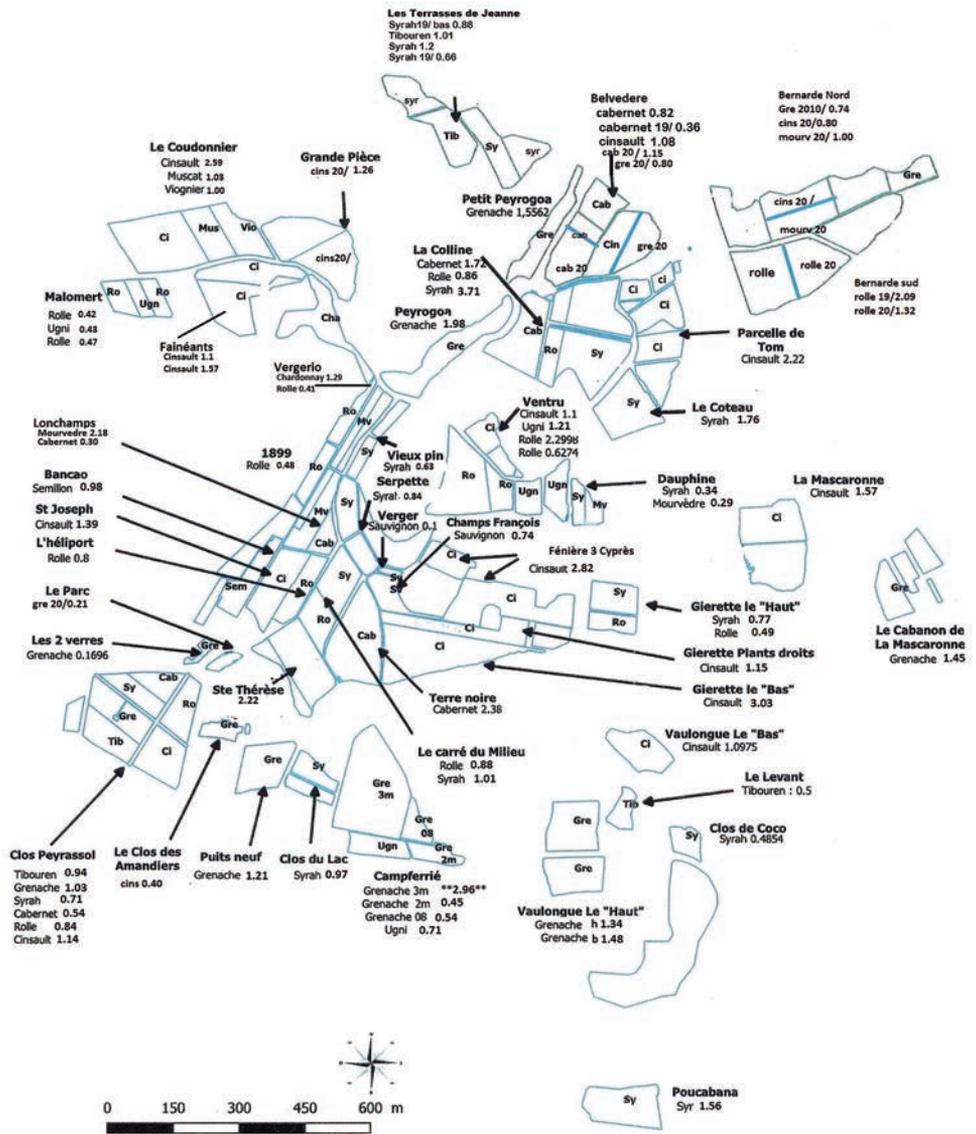
The plot in front of the winery, Milieu, has **more clay and is on flatter land** than the other vineyards. Cinsault, Rolle and Syrah grow really well here and the fruit is mainly used for the Cuvée des Commandeurs and Château wines. The great south and east exposure favors early ripening and is optimal for retaining the acidity and freshness in the fruit, essential for the rosés of Peyrassol.

The second section includes **two hills** found on the estate. One is in the South, with plots in Valoungue/Poucabana, and the other is in the North, with plots in the La Colline area. The altitude here can reach 300m high, and the soil is more rocky and better draining. A portion of these two hills are exposed to reveal small limestone faults. As expected, the red varieties are most expressive on these austere soils, with most plantings to Grenache, Syrah and Cabernet Sauvignon. The fruit for Château and Commandeurs red is predominately from this area.

The third area is located on the north west part of the estate, around the Coudonnier plots. The vines are planted on **deep and rich soil** with fossilized evidence revealing that the area may have been underwater only a few thousand years ago. Cinsault planted here provides great results and is the main source of fruit for Croix de Peyrassol.

It is important to notice and highlight the unique qualities of the plot called *Clos Peyrassol*, in the south-west of the property. Historically speaking, this is the location registered as “Peyrassol” and was replanted once again with the arrival of the Austruy family. Producing exclusively Clos wines (rosé, red and white), it includes a fair amount of Tibouren. While the origins of this variety in Provence are still uncertain, it is recognized as a typical variety of the region, though it is rather difficult to grow as it is very sensitive to disease. It brings great finesse and Garrigue aromas to the rosé blend.

The reputation of the Commanderie de Peyrassol has prospered over centuries, largely due to the quality of its terroir and the care bestowed on it. Protected by the Massif des Maures from the humid winds



coming off the ocean, the domaine enjoys a **typical Mediterranean climate** with hot, dry summers and mild winters.

Vineyard Manager, Fouad Essoualeh, knows that crafting the high caliber wines of Commanderie de Peyrassol starts with meticulous tending of the vineyard. Particular attention is paid to the nutrient levels in the soil and vineyard trellising to ensure the desired flavor development. Thanks to the careful attention and expertise of the domaine's team, the **organic conversion is underway** and should be certified by the vintage 2022.



WINEMAKING

MODERN TOOLS IN THE PURSUIT OF TRADITION

The winery, built from ancestral stone, contains state-of-the-art equipment, allowing vinification to be performed with a high degree of precision. The winemaking team blend modern machinery with age old tradition, handling the grapes with the same care and attention that they receive on the vine.

The Peyrassol cellar has been renovated and designed using the **traditional gravity principle**. This means no pumps are used in the handling of the must. The use of many concrete vats and stainless steel tanks allows plot-specific vinification. This approach is an extension of the vineyard philosophy, with each individual vineyard receiving tailored attention. True for all of their wines, **freshness of aromas, minerality and balanced complexity** are the signature components of Peyrassol.





ROSÉ WINES

The diversity of varietals, soils, exposures and vine ages allows the Commanderie to offer different levels of the purest expression of Provence terroir.

All fruit is **harvested at night** to maintain its freshness. The use of double floor boxes during harvest allows the free run juice to avoid contact with the berries and maintain its clear color on arrival to the cellar. The fruit is then 100% destemmed and, by gravity, sent to the horizontal press with a **closed tank to limit oxidation**. The juice is separated from the press and sent straight into stainless steel and thermo regulated tanks for a 24h cold settling followed by alcoholic fermentation, while malolactic fermentation is avoided. The top cuvées undergo additional aging, Clos Peyrassol in sandstone jars and 1204 in oak barrels. Once ready, the wines are racked, blended, and lightly filtered before bottling.

WHITE WINES

Peyrassol's three white wines are produced from the **estate's vineyards** and follow a similar vinification style to the rosé, up to the pressing. Cuvée des Commandeurs is blended then bottled for release, while Clos Peyrassol and Château Peyrassol spend additional time in the cellar. Château Peyrassol is first fully vinified in barrels, then aged in partially new barrels with light bâtonnage. The barrels chosen have been heated with vapor instead of traditional fire toasting. This alternative process limits toasty aromas and allows the more delicate characteristics of oak aging to develop. Clos Peyrassol, on the other hand, is aged solely in sandstone jars for 6 months prior to bottling.

RED WINES

In 2015, at the stewardship of Stéphane Derenoncourt, the doors to the brand new red wine cellar opened for production. Equipped with 13 custom-made concrete tanks, the facility still has room to grow.

All three estate red wines, Cuvée des Commandeurs, Château Peyrassol, and Clos Peyrassol, follow a similar path once manually harvested and sorted in the vineyard a first time. The grapes are brought to the cellar where they are **100% destemmed** and then manually sorted once more on a vibrating sorting table before making their way, by gravity, into temperature controlled **concrete tanks**.

The techniques of **pigeage and remontage** are both used during fermentation. Different size tanks have been built to match the different plots, allowing for a more precise vinification. The aging time varies per wine and will be done in concrete tank, large foudres, oak barrels or concrete egg, depending on the cuvée. A light filtration is completed before bottling each red.



ART



A PLACE WHERE CREATIVITY AND HISTORY UNITE

Passionate about contemporary art, Philippe Austruy, together with Valérie Bach, owner of Valérie Bach gallery “La Patinoire Royale” in Brussels, dreamed of transforming Peyrassol into an **open air exhibit**: A place where individual works, in symbiosis with the outdoor environment, could express themselves fully. The domaine is now the premier monumental sculpture park in Europe and brings together the works of more than fifty top artists into one place.

From all corners of the globe, and representing a wide range of artistic sensibility, the artists represented at the Commanderie de Peyrassol create a surprise at every bend in the path, at every cluster of vines. The monumental sculptures of **Daniel Buren**, **Frank Stella**, **Jesús-Rafael Soto**, and numerous others present the artists' visions, in the middle of the vines, isolated from the world and the passing of time. The poetic doorway of Gavin Turk and the Templar sculpture of Jean-Jacques Tosello have become synonymous with the Peyrassol identity.

Since the spring of 2016, Commanderie de Peyrassol also features an interior exhibition space. Designed by architect Charles Berthier, the gallery is divided into two rooms. The first, located at the entrance of the building, is dedicated to temporary exhibits. This space opens onto a vast room dedicated to the permanent collection. The gallery embraces the natural slope of the site on which it was built, forgoing any dividing walls, and brings together famous names of modern and contemporary art.



HOSPITALITY

LODGING

Commanderie de Peyrassol has served as a place of respite since its founding in the 13th century, with **hospitality at the core of the estate's spirit**. Today, the Commanderie offers to host guests overnight in one of their guest rooms, appointed with antique furniture, Provençal fabrics and vintage tiles. Renovated with style and respectful to the history and the atmosphere of the Commanderie, the bedrooms and apartments are also provided with modern comforts.

FINE DINING IN THE HEART OF THE VINEYARD

In tune with the provençal culture, gastronomy is considered inseparable from wine at the Commanderie de Peyrassol. **The table de Peyrassol** offers visitors seasonal cuisine prepared with the finest produce of Provence in an enchanting and relaxed setting. Chef Guillaume Delaune will welcomes guests with a different menu each day, based on his own inspiration and the seasonal produces of the garden.

Still keeping the **legacy of the Commanderie** in mind, the Austruy family is working on converting part of the estate into a working farm where they'll raise their own animals and cultivate a larger vegetable garden and fruit trees to supply their future Grand Restaurant at the estate.









CROIX WINE



CROIX DE PEYRASSOL ROSÉ IGP MÉDITERRANÉE

An accessible and thirst-quenching rosé.

VINEYARD: With a long history of producing Provençal wines, the Commanderie de Peyrassol has broadened its offering using fruit from its IGP classified vineyard around the Coudonnier area and completed with sourcings from local partnerships. The winery produces this rosé with the goal of creating a more accessible wine with a focus on quality and freshness. The blend is made of a majority of *Cinsault* and *Grenache*, completed by *Syrah* and local varietals to obtain the best balance.

VINIFICATION: After destemming and a pneumatic press, the wine undergoes a 24- hour cold settling to remove the heavy lees, then is racked into stainless steel tank for the fermentation. A short aging on fine lees before light filtration. This wine, focused on **freshness and balance**, is ready to drink.

TASTING NOTES: Beautiful pale pink in color, with distinct bluish hues. This expressive blend opens immediately with notes of small red fruits carried on a savory undertone of garrigue. There is a refreshing touch of greenness on the palate which gives this fresh, lively wine its truly thirst-quenching character. An accessible blend in the true style of Provençal rosé: delicate with flavors of white fruit and a hint of minerality.



RÉSERVE WINE



RÉSERVE DES TEMPLIERS ROSÉ AOP CÔTES DE PROVENCE

VINEYARD: Thanks to its strong reputation and local connection, the Commanderie started to develop wines partly sourced from neighboring properties. Selecting the terroirs, the varietals and specific plots allows the winery to remain true to the Peyrassol DNA while offering a **step up from Croix de Peyrassol**. This blend of *Grenache*, *Cinsault*, *Syrah*, *Mourvèdre* and *Rolle*, planted mainly in clay soils, allows for a finished rosé of youthful elegance.

VINIFICATION: Winemaking is undertaken traditionally, in stainless steel vats, at controlled temperatures. The wine spends several months on fine lees while allowing the aromatic freshness to persist.

TASTING NOTES: The wine is pale pink in color. Notes of small wild berries mingle on the nose with a hint of juniper. This spiciness lends weight to the liveliness on the palate reminiscent of exotic citrus fruits, creating a crisp, harmonious and refreshing ensemble. Spice lingers on the palate for a full and round finish.





COMMANDEURS WINES

Our wines from the Cuvée des Commandeurs are vinified to showcase the classical style of Provencal wines with a focus on accessibility and immediate pleasure. Sourced from the younger vines of the estate – with some fruit from the neighboring grape growers for the rosé – the Commandeurs wines reflect Peyrassol's DNA. Focusing on freshness and minerality, these wines are the ideal allies for your moments of conviviality.



CUVÉE DES COMMANDEURS WHITE AOP CÔTES DE PROVENCE

A wine that is both aromatic and silky, lively and tense! This very accessible white is an excellent introduction to the Peyrassol style. With its **elegant fruitiness**, its light style, it is thirst-quenching and accompanies all the good times of summer.

VINIFICATION: A blend of *Rolle* and *Ugni Blanc*, sometime *Semillon*, and produced from fruit planted on the clay and limestone soils of the Commanderie's vineyard. Vinified in stainless steel tanks without malolactic fermentation, each varietal separately, the wine is then aged for 6 months on fine lees before bottling.

TASTING NOTES: A wine with golden straw color and flavors of white fruits such as peach and pear. Delightful with wonderful floral characters, alongside honey and fresh herbaceous notes.



COMMANDEURS WINES



CUVÉE DES COMMANDEURS ROSÉ AOP CÔTES DE PROVENCE

Cuvée des Commandeurs bottles the essence of quality fruit, seeking to evoke pleasure and delight the senses. This accessible rosé was crafted to provide thirst-quenching **freshness with vibrant fruitiness**, without sacrificing elegance and complexity.

VINIFICATION: Harvested at night to preserve the acidity and in double floor boxes to prevent any early maceration and coloration of the juice, the *Cinsault*, *Grenache*, *Syrah*, *Mourvèdre* and *Rolle* are directly destemmed and pressed on arrival in the cellar. The alcoholic fermentation takes place in temperature controlled stainless steel tanks followed by blending and then a couple months of aging before bottling.

TASTING NOTES: Its rosy appearance is delicate in color and an expressive nose lends charm to this blend. A palate dominated by wild berries: gooseberry and raspberry that reveal themselves in a crisp, silky mouthfeel enhanced with a touch of minerality.



CUVÉE DES COMMANDEURS RED AOP CÔTES DE PROVENCE

This vibrant and pleasurable red is a compilation of *Syrah*, *Cabernet Sauvignon* and *Grenache*. Providing a reflection of great Provençal terroirs and the **magnificent fruity reds** they can produce.

VINIFICATION: The Syrah, Cabernet Sauvignon and Grenache fruits are hand harvested and fully destemmed before being pushed by gravity into the concrete tank for the fermentation. With a light punch down to keep the focus on the fruit, the different juice qualities are separated during the vertical pressing process to optimize blending options. The wines are finally aged for 10 months in old oak barrels and concrete vats before being bottled.

TASTING NOTES: Hues of dense purple and an initial nose telltale of Syrah: liquorice, pepper and small red and black fruits. The palate is mature with smooth tannins and melted acidity. Spice lingers on the palate for a full and round finish.



CHÂTEAU WINES

Historically a large estate, the Commanderie benefits from a great diversity of soil and exposure combined with traditional varieties, some planted over 50 years ago. The selection used for the Château wines come from the oldest and best part of the vineyard. The Girette and Longchamps areas for the rosé, the two hills — Colline and Poucabana areas — for the reds and the white will be a blend of the hilly part in the north and the large plot in front of the cellar called le Carré du Milieu. The wines are all 100% estate fruits and offer the purest expression of a great Provencal terroir.



CHÂTEAU PEYRASSOL WHITE AOP CÔTES DE PROVENCE

VINIFICATION: Mainly *Rolle* and *Ugni Blanc*, the hand-harvested grapes are destemmed and have a short skin maceration. Juice is decanted into French oak barrels for a cool controlled fermentation followed by further aging on lees with weekly stirring, providing **depth** to the wine's **complex palate**.

TASTING NOTES: The finished wine is pale yellow in color and has exotic aromas of spice, kumquat and stonefruit. A fruit salad of well ripened Mediterranean gems. Subtle touches of oak are present and the palate is both full and acidic.

PAIRING: Pairs well with scallops, morel mushrooms and fresh goats cheese.



CHÂTEAU WINES



CHÂTEAU PEYRASSOL ROSÉ AOP CÔTES DE PROVENCE

VINIFICATION: The blend is composed of *Cinsault*, *Grenache*, *Mourvèdre* and some *Syrah*, *Tibouren* and *Rolle* depending on the vintage. Harvested during the cool temperature of the night, the fruits are destemmed and pressed with minimal exposure to oxygen to **preserve freshness and aromas**. Once fermentation is finished and the blend is done, the wine is aged for a few months in stainless steel vats before a light filtration and bottling.

TASTING NOTES: Pale in color, with soft rose-tinted overtones, Château Peyrassol radiates freshness. It's subtle nose of citrus, vine peach, apricot and delicate florals is inviting. It has a dense palate, poised and lively, and is notable for its balance, punctuated by a long, fruity finish.

PAIRING: Pairs well with seafood such as fish soup or grilled sole but will also add a delight to any berry desserts.



CHÂTEAU PEYRASSOL RED, AOP CÔTES DE PROVENCE

VINIFICATION: Since the arrival of Stephane Derenoncourt, tremendous work has been done in the vineyard to elevate the quality of the fruit. The blend of *Syrah* and *Cabernet Sauvignon* completed by some *Grenache* comes from the old vines of the Commanderie. Once hand harvested and hand sorted, the fruits are 100% destemmed and sent by gravity to the concrete vats. Varietals are vinified separately and then blended in the **pure Provencal tradition** before being aged in large oak foudres and a few oak barrels for 12 to 15 months.

TASTING NOTES: Syrah dominant, the wine is deep ruby red in color with subtle aromas of red cherry, raspberries and blueberries. The taste profile is rich in structure with harmonious tannins and flavors of spice, fresh fruit, and the signature Syrah peppery finish.

PAIRING: Pairs well with grilled vegetables and beef carpaccio with olive oil, lemon and rosemary.



CLOS WINES

The Clos is a 7 hectare plot at the foot of the Commanderie's ancient buildings that is surrounded by a historical stoned wall. This parcel was the site originally registered as "Peyrassol" in historic records. Its soil is mainly limestone and clay with a light slope facing east. A special site, it was originally planted with grapes by the Knights Templar over 800 years ago, and is currently undergoing organic conversion.



LE CLOS PEYRASSOL BLANC DE BLANCS AOP CÔTES DE PROVENCE

An exceptional story bottled only in small quantities in the very best vintages, this wine is a *pure expression of the Rolle* varietal from its most-loved terroir.

VINIFICATION: After destemming and a direct press on arrival at the winery, the juice undergoes 24-hour cold settling and is then racked into stainless steel tank for the alcoholic fermentation. The wine is then aged for 6 months in grit jars for a natural evolution of the aromas and texture without any oak notes.

TASTING NOTES: The nose gradually opens and develops providing notions of citrus and white florals. The color is bright with green reflections. A wine built to hold true to the variety's natural acidity while enhancing it's intrinsic mineral and briny tendencies. This cuvée cultivates elegance, finesse and concentration with complexity that symbolizes great wine.



CLOS WINES



LE CLOS PEYRASSOL ROSÉ AOP CÔTES DE PROVENCE

The most prestigious cuvée of the domain, Le Clos Peyrassol Rosé is a blend of *Cinsault*, *Grenache* and *Tibouren*, and 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.

VINIFICATION: Hand-harvested at night to keep freshness and prevent any early maceration of the berries, the fruit is destemmed and pressed gently to separate the free run juice. It is vinified in stainless steel tank after a 24-hour cold settling to remove the large lees. Malolactic fermentation is avoided and six months of aging in grit jar maintains the great freshness of the fruit while gaining complexity from the micro-oxygenation of the jars.

TASTING NOTES: Reflections of pale pink and scents of crushed stone, red berries, nectarine and lime. Gourmet, refined and ample, this emblematic cuvée cultivates elegance.



LE CLOS PEYRASSOL RED AOP CÔTES DE PROVENCE

Known by devoted **seekers of finesse**, Le Clos Peyrassol Red is a perfected blend of mostly *Syrah* with a small portion of *Cabernet Sauvignon*. Rare and precious, it is only produced in great vintages in limited quantities and comes from a scrupulous selection of the best grapes from one of the emblematic plots.

VINIFICATION: The fruits are vinified in concrete tanks with light pigeage, then after going through a vertical press, are blended and aged for 15 months in one large foudre, french oak barrels and one concrete egg-shaped tank.

TASTING NOTES: The wine is black garnet in color with purple reflections. Aromas of liquorice stick and dark baked fruits. This wine is representative of the excellence of the domain with balance and great concentration.



ALBAN CACARET, MANAGING DIRECTOR
PHILIPPE AUSTRUY, PROPRIETOR





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