



PHILIPPE AUSTRUY
Proprietor

PEYRASSOL

2022 CROIX DE PEYRASSOL ROSÉ IGP MÉDITERRANÉE

ABOUT THE 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. The age of the vines, the rocky terrain, and the hot, dry climate all impart character to the low yielding vines. With effort from the current owner, Philippe Austruy, to revitalize the estates centuries old reputation, Peyrassol is now certified organic, and more than ever, synonymous with great wines and celebrated generosity across the world.

ABOUT THE WINE

Certified organic beginning with the 2022 vintage, the Commanderie de Peyrassol has broadened its offering using fruit from its IGP classified vineyard around the Coudonnier area and completed with sourcing from local partnerships, that have also been certified organic. After destemming and a pneumatic pressing, the wine undergoes a 24-hour cold settling to remove the heavy lees, then is racked into stainless steel tank for the temperature-controlled fermentation. The wine has a short aging on fine lees for added texture, before light filtration. An accessible blend in the true style of Provençal rosé: delicate with flavors of white fruit and a hint of minerality.

KEY SELLING POINTS

- First vintage Certified 100% Organic
- All fruit is sourced from the estate and it's surrounding neighbors, far beyond the requirement of the wine's IGP Méditerranée classification
- This wine is focused on readiness to drink, freshness and balance, offering a great entry point to the Peyrassol wines

TECHNICAL DETAILS

Varietal: 50% Cinsault, 40% Grenache, 8% Syrah, 2% Carignan

Soil: Predominately clay | **Aging:** Short aging on fine lees in stainless steel tank

Alcohol: 13%

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 mouth built on vivacity reminiscent of exotic citrus fruits.

The whole is harmonious, clean and refreshing.



WILSON DANIELS
SINCE 1978

Represented by Wilson Daniels | Napa, California | wilsondaniels.com