

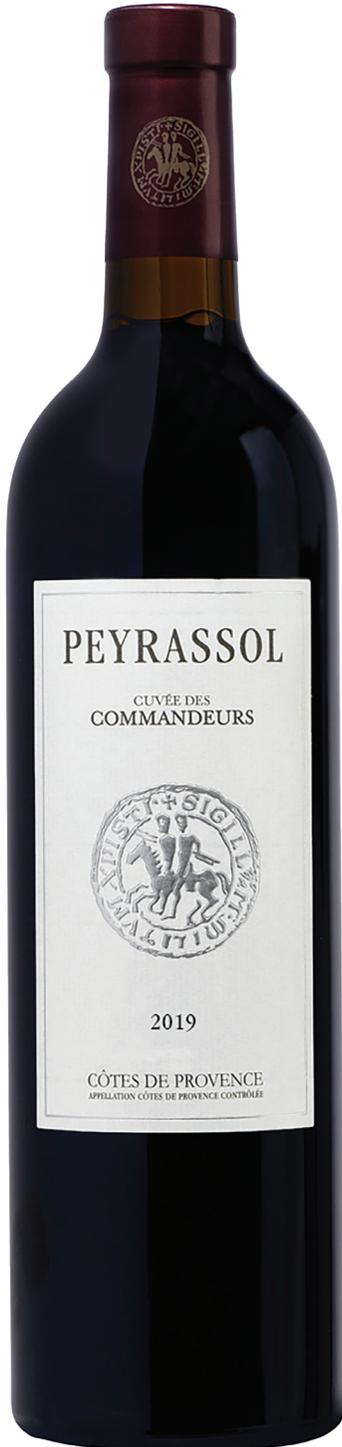


PEYRASSOL

COMMANDEURS

Cuvée des Commandeurs Red 2019

AOP CÔTES DE PROVENCE



Behind the Wine: The Cuvée des Commandeurs is vinified to showcase a reflection of great Provençal terroirs and the magnificent fruity reds they can produce. Sourced from the younger vines of the estate – the Commandeurs wines reflect Peyrassol’s DNA. Focusing on freshness and minerality, these wines are the ideal allies for your moments of conviviality.

Vineyard

Complies with sustainable farming specifications. Soil is clay and limestone dating from the Triassic period, with a high proportion of gravel. Yields do not exceed 20 hl/ha. The harvest is manual, grape variety by grape variety, in boxes of 30 kg.

Soil

Clay, limestone and schist

Varietals

70% Syrah, 20% Cabernet Sauvignon, 10% Grenache

Alcohol

13.5%

The 2019 Vintage

Marked by a particularly hot and dry climate, the 2019 vintage in Provence benefited from some welcome showers in the terroirs of the interior valleys at the beginning of September, which allowed the grapes to reach maturity. The harvest then took place under a particularly mild sky which directly contributed to the quality of the harvest.

Vinification

The fruit is hand harvested and fully destemmed before being pushed by gravity into concrete tank for fermentation. Different juice qualities are separated out during the vertical pressing process to optimize blending options. Only light punch downs help retain the fruit characteristics.

Aging

Aged for almost 12 months in old oak barrels and concrete vats before being bottled.

Tasting

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.

Pairing

Enjoy with grilled red meats, a sautéed veal with mushrooms, a pastilla or even sheep’s cheese.

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