



PEYRASSOL

COMMANDEURS

Cuvée des Commandeurs White 2020

AOP CÔTES DE PROVENCE



Behind the Wine: A wine that is both aromatic and silky, lively and fresh! 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.

Soil

Clay and limestone dating from the Triassic period of the Mesozoic era, with a high proportion of gravel.

Varietals

Rolle, Ugni Blanc

Alcohol

13%

The 2020 Vintage

The 2020 season began in spring with regular rainfall until mid-July. Until the beginning of August, the water stress remained moderate. With the summer heat, the soils of the plateau as well as the hillside (where our Rolle and Syrah grow) became relatively tense. Yet, the temperature variations between the cool nights and hot days helped reach a well-balanced acidity. The seasonality favored a very active ripening leading to harvest taking place a week earlier than in 2019. The wines are mature and well-balanced.

Vinification

After destemming the grapes are pressed as quickly as possible. Fermentation takes place slowly at low temperature in temperature-controlled stainless-steel vats, without malolactic fermentation.

Aging

Aged for 6 months on fine lees before bottling.

Tasting

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.

Pairing

Ideal as an aperitif or served well with all salads and raw or grilled fish.

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