

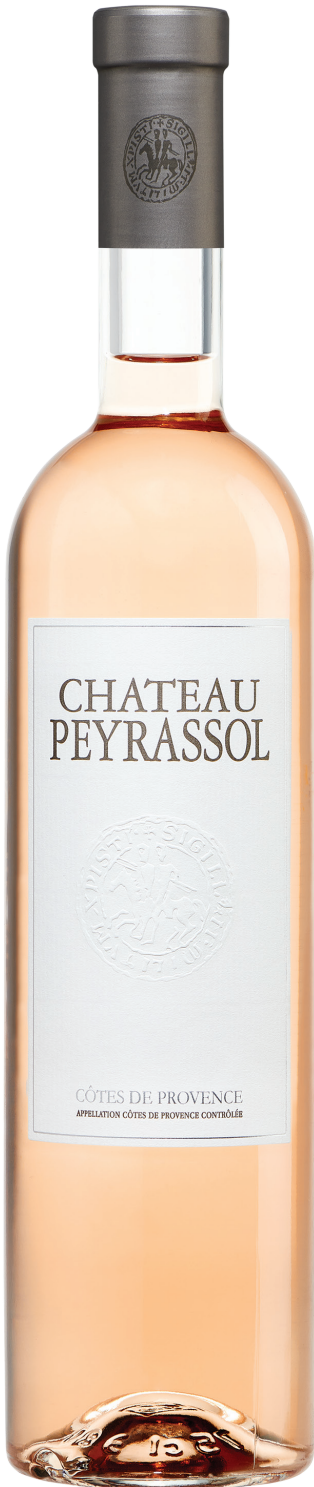


 PEYRASSOL

CHÂTEAU PEYRASSOL

Rosé 2021

AOP CÔTES DE PROVENCE



Behind the Wine: 100% estate fruit, offering the purest expression of a great Provençal terroir

Vineyards Made from selected parcels of mainly old vines. Very representative of the estate's style in its commitment to excellence and characterized by complexity and balance.

Soil Clay and limestone from the Triassic period, with a high proportion of gravel

Varietals 50% Cinsault, 25% Grenache, 10% Syrah, 8% Mourvèdre, 4% Tibouren, 3% Rolle and Ugni Blanc

Alcohol 12.5%

The 2021 Vintage 2021 was a challenge, however, Peyrassol was lucky to escape adversity. At the end of April, a historic frost from the northwest (-9°C) hit the region. The vines, late for the season, had not yet budded so the loss was minimal. In mid-August, a violent fire started in the plains of Le Luc, sowing desolation in its path. The mistral was kind to Peyrassol and repelled the fire in the opposite direction. At the beginning of September, a hail storm destroyed the entire harvest of the village of Pignan, just a few miles from the estate. The hills on the Peyrassol property blocked the clouds. Finally, floods ravage all the surrounding municipalities... but stopped at the gates of Flassans! In the end, the ultimate reward was an exceptional quality of musts and wines.

Vinification Harvested during the cool temperature of the night, the fruits are destemmed and pressed with minimal exposure to oxygen to preserve freshness and aromas. The grapes are vinified by direct pressing and in the course of this process the wine develops its delicate pink color. After fermentation in stainless steel at a controlled temperature, a light racking is completed to retain only the best lees which are then worked carefully to promote both the aromatic expression and the potential of the wine to last over time.

Aging In order to preserve its fruit-filled aromas and freshness, wine is aged in stainless steel vats

Tasting Very pale, lychee pink in color. The nose is fine and elegant. Complex, releasing white fleshed fruit and citrus fruits aromas, along with white floral notes. The palate is straightforward and clean. Fine and silky, it is soft, delicate and lively. The freshness of the finish is balanced with a subtle hint of saltiness.

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

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