



PEYRASSOL

Le Clos Peyrassol Rosé 2021

AOP CÔTES DE PROVENCE

Behind the Wine: The most prestigious cuvée of the domain, Le Clos Peyrassol Rosé was recommended by Wine Advocate in 2020, tying for 1st place as the best Côtes de Provence rosé. The wine's first production was 2009 and since then has only been produced in the most ideal of vintages.

Vineyard

One of the most beautiful plots on the estate, surrounded by low stone walls, at the foot of the Templar buildings. The soils are rich in clay and limestone, dating from the Triassic period, with a high proportion of pebbles. Currently under organic conversion.

Varietals

40% Cinsault, 30% Grenache, 30% Tibouren

Alcohol

13%

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

Hand-harvested at night to retain 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 a mix of stainless steel tanks and stoneware vats after a 24-hour cold settling to remove the majority of lees. Malolactic fermentation is avoided.

Aging

Aged for 6 months on lees in stoneware vats which maintains the great freshness of the fruit while gaining complexity from the micro-oxygenation of the vats.

Tasting

With an extremely pale pink color, this emblematic cuvée cultivates elegance, finesse and concentration. Aromas of white cherry blossom, citrus and white fruits such as peach and pear. The fresh and generous palate immediately delivers a complexity typical of great wines. The aromas are gradually released and intermingle to offer all the expression of the grape varieties of Provence from their favorite terroirs. Built around the acidity of the fruit, very long on the palate, this wine is elegantly prolonged by bitterness and dosed salinity.

Pairing

Enjoy with delicate white fish, or tantalizing crispy squid ceviche.



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