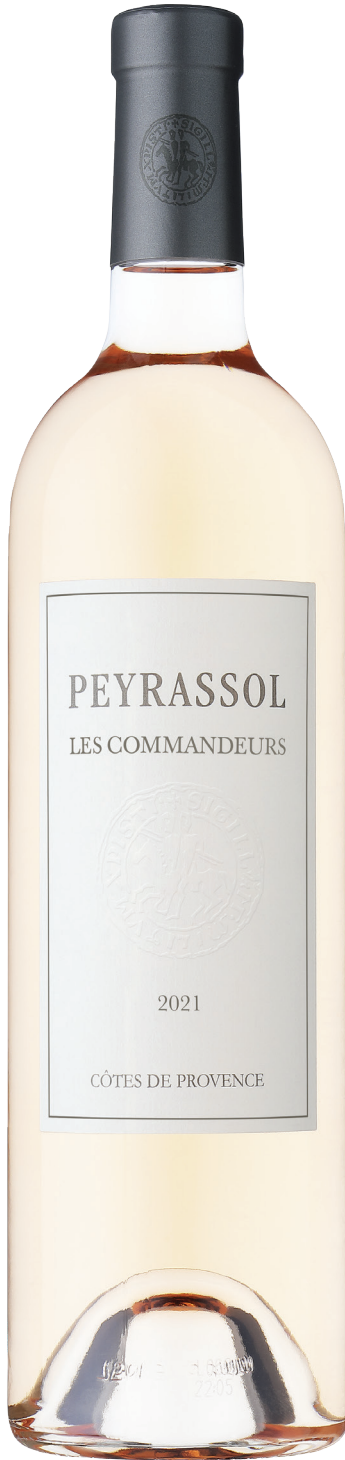




# PEYRASSOL

## COMMANDEURS *Les Commandeurs Rosé 2021*

AOP CÔTES DE PROVENCE



**Behind the Wine:** Les Commandeurs Rosé bottles the essence of quality fruit, seeking to evoke pleasure and delight the senses. This accessible rosé was crafted to provide thirst-quenching freshness with vibrant fruitiness, without sacrificing elegance and complexity.

### Vineyard

Sourced from the younger vines of the estate – with some fruit purchased from the neighboring grape growers through long term contracts to enhance the complexity

### Soil

Clay, limestone and schist

### Varietals

40% Grenache, 30% Cinsault, 15% Syrah, 10% Vermentino, 5% Mourvèdre

### 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

Harvested at night to preserve the acidity and in double floor boxes to prevent any early maceration and coloration of the juice. The fruit is directly destemmed and pressed on arrival in the cellar. The alcoholic fermentation takes place in temperature controlled stainless steel tanks.

### Aging

A few months of aging on fine lees in stainless steel tanks prior to bottling

### Tasting

A soft color reminiscent of rose petals. A beautiful nose of English candy, strawberry and raspberry aromas followed by light redcurrant and citrus notes. The delicate and tender palate, marked by the complexity of red and exotic fruit flavors, fully releases all the grape varieties' expression.

### Pairing

Enjoy the liveliness of this wine with a taste of salmon, scallops or sea bass sushi.

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