



# PEYRASSOL

## 2021 LES COMMANDEURS ROSÉ AOP CÔTES DE PROVENCE

### ABOUT THE WINERY

Commanderie de Peyrassol is located in the foothills of the Massif des Maures mountain range, 10 miles from the Mediterranean Sea, between Cannes and Marseille. Existing as a winery for almost 800 years, Commanderie de Peyrassol has thrived as a sanctuary for gathering travelers, all the while holding true to its values of hospitality and conviviality. The estate consists of 1,000 hectares with 95 hectares planted to vineyards cultivated on dry, rocky clay and limestone soils. With effort from the current owner, Philippe Austruy, to revitalize estates centuries old reputation, Peyrassol is now, more than ever, synonymous with great wines and celebrated generosity across the world.

### ABOUT THE WINE

Les Commandeurs is produced from the younger vines of the estate – with some fruit purchased from neighboring grape growers through long term contracts. Grapes are harvested at night to preserve acidity and handled carefully to prevent early maceration. On arrival at the winery, they are immediately de-stemmed and pressed in a closed tank. A 24h cold settling is followed by the alcoholic fermentation in temperature controlled stainless steel tanks. The wines rosy appearance is delicate in color with an expressive nose. A palate dominated by wild berries that reveal themselves in a crisp, silky mouthfeel enhanced with a touch of minerality without sacrificing elegance and complexity.

### KEY SELLING POINTS

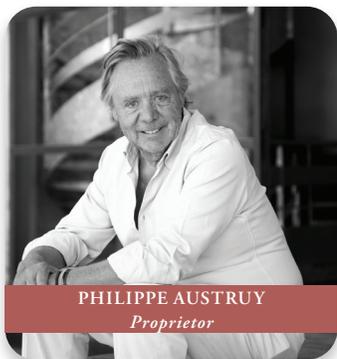
- Flagship wine from the Commanderie, with a focus on freshness and minerality
- Low yielding vines, around 35hl/ha, currently undergoing organic conversion and maintained with full respect of the surrounding environment
- Each varietal is vinified separately, imparting complexity to the final blend
- A short aging on fine lees in stainless steel tanks lends texture and richness to the wine

### TECHNICAL DETAILS

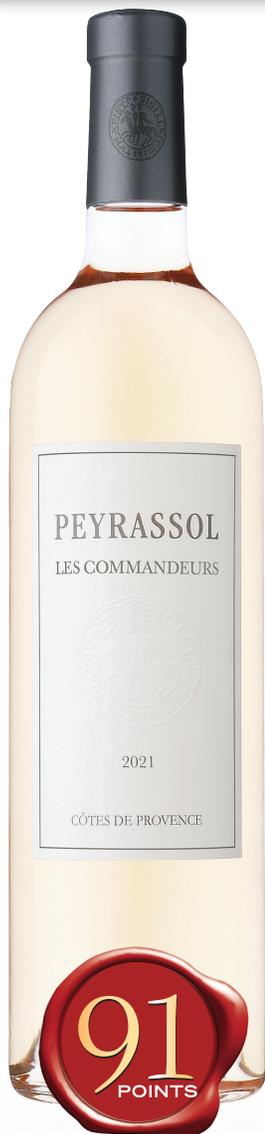
**Varietal:** 40% Grenache, 30% Cinsault, 15% Syrah, 10% Rolle, 5% Mourvèdre

**Soil:** Clay, limestone and schist | **Aging:** In stainless steel tanks on fine lees

**Alcohol:** 13%



PHILIPPE AUSTRUY  
Proprietor



vinous

*“Bright onion skin. Incisive red berry, cherry and citrus fruit aromas are complemented by building mineral and floral accents. Silky and energetic on the palate, offering intense strawberry, blood orange and honeysuckle flavors braced by a spine of juicy acidity. Finishes long and gently chewy, repeating the orange and floral notes.”*

– Josh Reynolds, June 2021

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