



# PEYRASSOL

## *Le Clos Peyrassol Rosé 2022*

AOP CÔTES DE PROVENCE

MADE WITH ORGANIC GRAPES



**Behind the Wine:** The most prestigious cuvée of the domaine, 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. Château Peyrassol is officially labeled as an organic vineyard from the 2022 vintage.

### Varietals

40% Cinsault, 25% Grenache, 20% Tibouren, 10% Syrah, 5% Vermentino

### Alcohol

13%

### The 2022 Vintage

For more than three months, an interminable period of heat and relative dryness settled over Provence. This exceptionally long episode came on top of a very low total rainfall since the beginning of the winter. Heat and drought are indeed the two main characteristics of the vintage. The seasonal cycle began with a relatively harsh winter, punctuated by a few isolated storms. It was followed by a spring marked by frosts and violent hail falls which, fortunately, spared the vineyard.

From August onwards, the ripening of the berries had its share of surprises. Sugar levels rose very quickly in the early ripening grape varieties, with a reduction in acidity. On the contrary, the later ripening grape varieties struggled to start their sugar load with quite unusual ripening. These surprising behaviours led us to be more vigilant, to meticulously monitor the vineyard, down to the very last vine, in order to organise a harvest that was finally very concentrated between August 25th and September 28th, so as to capture the berries at their best.

### Vinification

Delicate pneumatic pressing, careful separation of the juices, traditional vinification in temperature-controlled stainless steel vats and stoneware jars.

### Aging

At the end of fermentation, a light racking allows only the best of the lees to be kept. The small volumes raised in jars allow an intimate contact with the lees and an easier natural evolution of the aromas and balance on the palate.

### 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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