



La Croix Peyrassol Rosé 2022

IGP MÉDITERRANÉE

MADE WITH ORGANIC GRAPES

Behind the Wine: On the strength of our long experience in the production of Provence wines, we have developed our range by always favouring the permanent search for quality. We carefully select the best terroirs, the finest grapes and share best practices with our partner winegrowers to create authentic wines that reflect the DNA of Peyrassol. From this vintage, we make the choice of organic, in coherence with the range of our wines of the estate. A demanding and uncompromising sourcing brings us today to offer you the best of Provence.

An easy-drinking wine, very much in the style of Mediterranean rosés: finesse, white fruit flavours and a touch of elegant minerality.

Soil

Predominately limestone

Varietals

50% Cinsault; 40% Grenache; 8% Syrah; 2% Carignan

Alcohol

13%

The 2022 Vintage

Marked by a particularly hot and dry climate, the 2022 vintage in Provence benefited on the terroirs of the interior valleys that were welomed with rain showers in early September, which allowed the grapes to complete their maturity. The harvest then took place under particularly mild sky, which directly contributed to the quality of the harvest.

Vinification

After destemming and a pneumatic pressing, the wine undergoes a 24-hour cold settling to remove the heavy lees, then is racked into stainless steel tank for the controlled temperature fermentation.

Aging

A short aging in stainless steel vats on its fine less before light filtration, allowing the wine to focus on freshness and balance.

Tasting

Beautiful pale and delicate pink in color. Aromas of small wild berries mingle on the nose with a hint of juniper. This spicy touch supports a mouth built on vivacity reminiscent of exotic citrus fruits. The whole is harmonious, clean and refreshing.

Pairing

As an aperitif or during a meal as an accompaniment to French cheese and parsley Ravioles, a chickpea cod salad or a vegetable tian.

