



PEYRASSOL CHÂTEAU Château Peyrassol Red 2020 AOP CÔTES DE PROVENCE

Behind the Wine: The Château Peyrassol blend is a symbol of the domaine and was created 20 years ago. It is made from a selection of old vines, at least 45 years old, that grow at altitude in the domaine's clay and limestone soil. Cabernet Sauvignon and Syrah are used to make this blend to great effect. Currently undergoing organic conversion.

Soil

Predominately clay and limestone

Varietals

60 % Syrah, 25 % Cabernet Sauvignon, 15 % Grenache

Alcohol

13.5%

The 2020 Vintage

The 2020 season began in spring with regular rainfall until mid-July, with a final rainfall of 17 mm. Until the beginning of August, the water stress remained moderate.

As the summer heat set in, the soils of the plateau and hillside (where our Rolle and Syrah grow) became relatively tense. However, the temperature variations between cool nights and hot days helped to achieve a well-balanced acidity. The seasonality favored very active ripening, leading to a harvest taking place a week earlier than in 2019. The wines are mature and well-balanced.

Vinification

The grapes are sorted twice, once in the vineyard and again on a table. They are destemmed but not crushed, then placed in concrete vats using gravity. The grapes are left to ferment for 3 weeks with gentle punching of the cap and pumping over done alternately.

Aging

The Cabernet is aged in wooden barrels for 18 months, while the Syrah is aged in terracotta jars and concrete tanks.

Tasting

This wine has purple tints and the first nose reveals notes of ripe Syrah, such as licorice, pepper, and peony. These give way to a procession of small red and black fruits. The mature palate is supported by velvety tannins and smooth acidity. Intense flavors of red fruit, blackberry, and spices caress the palate until the round, fleshy finish. The vintage is finely balanced and elegantly noble.

