



2023 LA CROIX ROSÉ

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 Austury, to revitalize the estates centuries old reputation, Peyrassol is now, more than ever, synonymous with great wines and celebrated generosity across the world.

WINE

Commanderie de Peyrassol has broadened its offering using fruit from its IGP classified vineyard around the Coudonnier area and completed with sourcings from local partnerships. An accessible blend in the true style of Provençal rosé.

VINEYARDS

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. We make the choice to be 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.

VINTAGE NOTES

The winter of 2022-2023 was particularly dry in Provence. The arrival of spring did not change the climatic conditions, and the resulting early drought was becoming particularly worrying. This was without counting on a complete turnaround in the situation during May and June. Regular and abundant rainfall profoundly altered the profile of the vintage. Fortunately, a particularly hot, dry summer began in June. Under a radiant sunshine, the vines, which benefited from a good water reserve, developed under excellent conditions. However, the end of the summer brought a new surprise, with a fortnight of almost scorching temperatures. As a result, ripeness went into overdrive. Very quickly, the potential degrees soared, and the color and aromas appeared. Harvest programs had to be accelerated to preserve and benefit from the good acidity present on August 15th. Harvesting took place in record time, finishing in early October throughout Provence.

WINEMAKING

Traditional vinification in temperature-controlled stainless steel vats. Aged for just a few months in stainless steel vats on fine lees ensures that the aromatic freshness is preserved as much as possible.

TASTING NOTES

A beautiful pale pink color with clear blue highlights. This expressive cuvée opens immediately with notes of red berries supported by delicate citrus fruit. A touch of refreshing greenness accompanies the palate, giving this lively, fresh wine a truly thirst-quenching character. An easy-drinking wine, very much in the style of Mediterranean rosés: finesse, white fruit flavors and a touch of elegant minerality.

VINEYARD

Region: Provence

Appellation: IGP Méditerranée

Soil: Limestone

Certification: Organic - Ecocert 2022

WINEMAKING

Varietals: 40% Cinsault, 30% Grenache, 20% Syrah, 10%

Caladoc

Aging: A few months in stainless steel vats

TECHNICAL DETAILS

Alcohol: 12.5%

