

PEYRASSOL

2022 CHÂTEAU PEYRASSOL BLANC CÔTES DE PROVENCE AOC

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

WINE

The fruit selected for the Château wines comes from the oldest part of the estate. The white is a blend of fruit from the hilly part of the estate, in the north, and the large plot in front of the cellar called le Carré du Milieu, all vines with at least 20 years of age. This 100% estate wine offers the purest expression of a great Provencal terroir.

VINTAGE NOTES

For over three months, Provence experienced a long period of heat and dryness, following a winter with very low rainfall. Heat and drought characterized the past year, starting with a harsh winter and isolated storms, followed by a spring with frosts and hail that spared Château Peyrassol's vineyard.

Our vines withstood the dry climate well, except for very young vines and superficial terroirs, showing no water stress during growth. Despite the dry conditions, our vineyard

remained green due to several factors: deep vine roots, proximity to woods and garrigues, and careful vineyard management, including planting cover crops and controlled leaf removal.

From August, sugar levels in early grape varieties rose quickly, while later varieties ripened unusually. This required meticulous monitoring, leading to a concentrated harvest from 25 August to 28 September. The fermentations yielded aromatic white and rosé musts, and reds with beautiful colors and powerful aromas, suggesting a vintage of character.

WINEMAKING

After de-stemming and a short maceration on the skins, the grapes are gently pressed. After static cold settling, fermentation takes place slowly at low temperature in stainless steel vats. Then after the first third of fermentation in oak barrels.

TASTING NOTES

The 2022 Château Peyrassol Blanc has a pale golden color and a variety of aromas. It offers floral, spice, and honey notes on the nose. On the palate, the wine is smooth with similar notes. The initial taste is sharp due to its high acidity, which will allow this wine to age well. The finish is long and generous.



VINEYARD

Region:	Provence
Appellation:	Côtes de Provence AOC
Soil:	Clay and limestone soil dating from the Triassic period of the Mesozoic era
Age/Exposure:	At least 20 years old
Certification:	Organic - Ecocert

WINEMAKING

Varietals:	100% Rolle
Aging:	Aging on lees for at least 8 months in oak barrels with weekly stirring providing depth to the wine's complex palate.

TECHNICAL DETAIL

Alcohol:	12.5%
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