

# LES TEMPLIERS

ROSÉ 2024

MADE WITH ORGANIC GRAPES  
AOP CÔTES DE PROVENCE

## PEYRASSOL

### Branded Wine

With our long experience in the production of Provence wines, we have developed our range with a constant focus on quality. We carefully select the best terroirs, buy the finest grapes and share best practices with our partner winemakers to create authentic wines that reflect the DNA of Peyrassol.

We have chosen to go organic, in keeping with our range of estate wines. Demanding, uncompromising sourcing means we can now offer you the very best of Provence.

### Vintage 2024

The winter of 2024 saw a return to rigorous conditions, with frosts and more than 400 mm of rainfall, providing the vines with optimum water reserves for vigorous growth. Despite a cold snap in April, just as the grapes were setting, the bunches benefited from ideal natural aeration, guaranteeing excellent health management.

The summer was hot and dry, as usual in Provence, but there were no heatwaves or destructive storms, so the grapes ripened gradually and evenly.

Harvesting began on 22 August with the Tibourens and Syrahs for the rosés. The grapes were exposed to scorching sunshine and the vines were in a state of moderate to severe stress, depending on the plot. The first juices from this early harvest were sun-kissed, with warm alcohol balanced by lemony acidity and aromas of bergamot.

At the beginning of September, the vines were given a real rejuvenating treatment with some fine rainfall that brought the long-awaited juice to the berries. A new profile is emerging, offering freshness and a wide range of aromas, from floral to red fruit. The Cabernets, harvested at the end of the cycle, set the seal on this vintage of remarkable parcel diversity, heralding complex, elegant cuvées.



#### Soil

Mainly limestone.

#### Grape varieties

40 % Cinsault – 40 % Grenache – 20 % Syrah.

#### Vinification

Traditional in temperature-controlled stainless steel vats after gentle pneumatic pressing.

#### Ageing

A few months in stainless steel vats on fine lees ensures that the aromatic freshness is preserved.

#### Tasting notes

Its pale pink colour with salmon hues reveals a very charming nose with all the nuances of a ripe grape, before evolving with aeration towards more intense aromas of stone fruit (apricot, white peach). Fresh and delicate, the palate is very smooth, with a fleshy texture. White peach and apricot are juicy. The finish is round and delicious, with a hint of acidity for freshness.

#### Wine and food pairing

This rosé goes very well with sunny cuisine. It will enhance a caprese salad with nectarines, focaccia garnished with prosciutto and fresh apricots, grilled fillet of sea bream with lemon and herbs, or grilled vegetables marinated in olive oil and Provence herbs.