

MAISONS MARQUES & DOMAINES

Château PEYMOUTON



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Saint-Émilion, France

Vintage: 2020

JS 93 JD 90

Overview

Château Peymouton is part of the estate of Château Laroque, a historic Grand Cru Classé of Saint-Émilion located just 3.5 km east of the medieval village.

Château Laroque, one of the largest estates of the appellation, dates back to the 12th century. Thanks to its strategic position atop a limestone plateau overlooking the Dordogne river valley, it then acted as a key defensive stronghold to the nearby village. The vineyard itself was planted in the 18th century. The Beaumartin family acquired the property in 1935, and, in the 1960s, began modernizing the vineyard and winemaking facilities.

In 1996, Château Laroque was granted Grand Cru Classé status for 66 acres of its vineyard while the remaining 76 acres gave birth to a new wine: Château Peymouton, Saint-Émilion Grand Cru.

Château Peymouton is represented by Établissements Jean-Pierre Moueix, a wine merchant with exclusive distribution rights of over twenty eminent Right Bank châteaux. These exclusivities, which are renowned for the quality of their wines, represent relationships nurtured over the course of many years.

Winemaking

Château Peymouton is managed by the same team and enjoys the same care and attention as Château Laroque. Harvest takes place based on the individual maturity of each parcel, and the wine is vinified gently with particular care given to the expression of fresh fruit. Fermentation in thermo-regulated stainless steel tanks, aging partly in French oak barrels.

The wines of Château Peymouton express the elegance of this historic terroir in a vibrant, fruit-driven style that can be enjoyed after just a few years of cellaring.

Harvest Notes

The winter of 2019-2020 was the warmest in France since the beginning of the 20th century. It followed a very wet fall that replenished soil water reserves. January and February were exceptionally warm and dry, bringing on an early budbreak. Spring was warm and rainy, with precipitations that were significantly above average. Flowering took place very early. Fruit set was even and abundant, portending good yields. Green harvesting and precise grooming of the vines in the early summer were useful to rectify the irregularities of the budbreak and even out the yields. Summer was exceptionally hot and dry with virtually no rainfall in July. The dense clay and limestone soils of Château Peymouton allowed the vines to draw on the water reserves accumulated over winter and thus not suffer from the drought conditions. Welcome rain in mid-August ensured the grapes were able to reach full maturity. From the end of August, cool nights allowed the accumulation of sugar and anthocyanines in the berries to resume while preventing the deterioration of acids. The weather in September allowed for a serene harvest from September 28th to the 30th.

TECHNICAL INFORMATION

Varietals: 79% Merlot, 12% Carbernet Franc, 9% Cabernet Sauvignon

Acres: 76 acres

Soil Composition: Thin layer of rich clay over limestone; deep red clay

Average Vine Age: 38 years