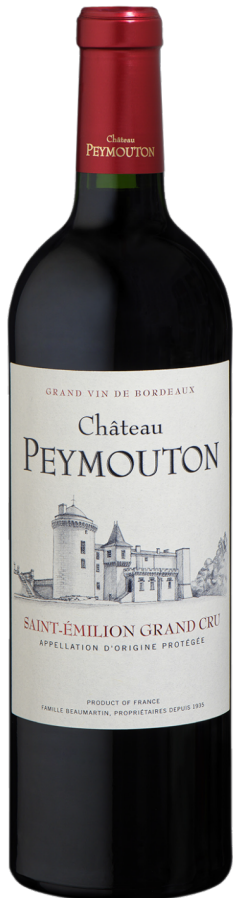


MAISONS MARQUES & DOMAINES

Château PEYMOUTON



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Saint-Émilion, France
Vintage: 2021

JD 89-91

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 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. Viticulture is certified HVE3, the highest of the three levels of environmental certification for agricultural and viticulture farming in France. 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 2021 vintage demanded careful attention throughout the year, but the challenge united the vigneronnes and vigneron who produced, thanks to their efforts, a crop of good quality. Fastidious vineyard work, a gentle approach in the cellar, attention to detail and judicious decision-making were key in producing charming, delicate, elegant wines. The rainy and mild winter brought on an early and uneven budbreak. This early development put the young buds at risk of a spring frost, such as the one that occurred during the nights of the 6th and 7th of April, when temperatures dropped to -3 and -4°C, but the vineyard of Château Peymouton was spared. Flowering unfolded very nicely at the end of May, but the heterogeneity from budbreak persisted. June and July were mostly gloomy with a few gorgeous hot and sunny episodes in the middle of each month. Veraison occurred slowly. August was dry and nearly caught up the summer's lack of sunshine. Over the summer, vineyard work (green harvesting, leaf-plucking, secondary shoot removal...) helped to even out ripeness among the grape clusters. Harvest took place from October 4th to 18th under favorable conditions, with optimal maturity reached on most parcels.

TECHNICAL INFORMATION

Varietals: 82% Merlot, 10% Carbernet Franc, 8% Cabernet Sauvignon

Acres: 76 acres acres

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

Average Vine Age: 38 years