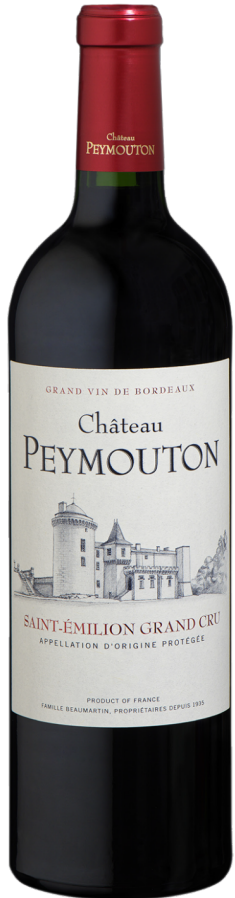


MAISONS MARQUES & DOMAINES

Château PEYMOUTON



Château Peymouton

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Saint-Émilion, France
Vintage: 2022

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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 winter of 2021-2022 was mild, dry, and rather sunny. December was the only month with surplus precipitations (+50%). A few nights with negative temperatures in early April forced us to protect our vineyards against frost, but otherwise spring was relatively mild leading into a very hot and dry summer. Remarkably intense and unusually long heat waves followed one another (June 15-19: high of 40.5°, July 12-15: high of 40.1°, July 31 - August 13: high of 39.2°). Fortunately, we received 80 mm of rain at the end of June and a few showers on July 20 (15 mm) and August 15 (10 mm) that helped the vines withstand the summer drought and enabled balanced ripening of the grapes.

Observation and understanding the reactions of the vine to the climatic constraints allowed us to adapt our viticultural methods. We did not practice leaf removal in the first half of the summer in order to preserve enough shade to protect the grapes from the sun and avoid stewed fruit aromas. Precise grooming and green harvesting allowed us to adapt the yields to the extreme climatic conditions of this vintage. The skins grew thick, the tannins soft and the fruit intense. Harvest took place under favorable conditions, with optimal maturity reached on most parcels.

TECHNICAL INFORMATION

Varietals: 89% Merlot, 10% Cabernet Sauvignon, 1% Cabernet Franc

Acres: 76 acres

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

Average Vine Age: 38 years