



Wijnfiche

Château Peymouton – G.C. | St. Emilion G.C. France (ST. EMILION) – 2019

Domain

Château Peymouton

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 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 27 hectares of its vineyard while the remaining 31 hectares gave birth to a new wine: Château Peymouton, Saint-Émilion Grand Cru. Château Peymouton is located on high plateau parcels of the estate (80-100 meters in altitude) that are composed in part of a thin layer of rich clay over limestone, and partly of deep, thick red clay. These soils contribute density and structure to the wine that nonetheless retains the elegance imparted by the limestone.

Vinification

The grapes are harvested parcel by parcel at optimal ripeness. Following gentle extraction, alcoholic fermentation takes place in temperature-controlled stainless steel tanks. The wine is then aged for 12 months in French oak barrels, adding complexity, structure and elegance while preserving its vibrant fruit character.

Taste

This wine has a rich and complex flavor, typical of the Saint-Émilion region. It offers aromas of dark fruits such as black currant, cherry, and plum, complemented by subtle spices and a light hint of oak from aging in oak barrels. The tannins are well integrated, giving the wine a smooth mouthfeel while maintaining good structure. The finish is long and fruity, with a delicate balance between the fruitiness and the refined oak notes. This wine showcases both the power of the Merlot grape and the finesse expected from a Grand Cru Saint-Émilion.

Food pairing

Roast | Beef | Cheese

General information

Type: Red wine

Grape varieties: Merlot (72%), Cabernet Franc (22%), Cabernet Sauvignon (6%)

Viticulture: Traditional

Storage (years): > 10

Serving temperature: 17-18 °C

Taste profile: Smooth juicy

