



Appellation  
Saint-Émilion Grand Cru

Owner  
Famille BEAUMARTIN

Director  
M. David SUIRE

Vineyard size  
31 hectares (76 acres)

Soil Types  
Thin layer of rich clay over limestone;  
deep red clay

Vineyard grape varieties  
70% Merlot - 23% Cabernet Franc  
7% Cabernet Sauvignon

Average vine age  
38 years

Viticulture  
Certified HVE 3  
Selective soil tilling and cover cropping  
Vine growth management adapted to  
the climatic conditions

Harvest  
Manual harvest

Harvest dates  
September 28, 29 and 30<sup>th</sup> 2020

Winemaking  
In thermo-regulated stainless-steel vats

Aging  
Partly in French oak barrels

2020 vintage blend  
79% Merlot - 12% Cabernet Franc  
9% Cabernet Sauvignon

## ■ Château PEYMOUTON

### Saint-Émilion Grand Cru

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 12<sup>th</sup> 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 18<sup>th</sup> 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.

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.

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.

## ■ 2020 Vintage

The winter of 2019-2020 was the warmest in France since the beginning of the 20<sup>th</sup> 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 28<sup>th</sup> to the 30<sup>th</sup>.