

## Château Peymouton, Saint-Émilion Grand Cru



<b>Product code</b>	JP6019RC
<b>Grapes</b>	70% Merlot, 23% Cabernet Franc, 7% Cabernet Sauvignon
<b>Country</b>	FRANCE
<b>ABV%</b>	14.5
<b>Case Size</b>	12
<b>Closure Style</b>	Cork
<b>Producer</b>	Jean Pierre Moueix
<b>Vintage</b>	2019



HVE Certified



Vegetarian

### Tasting Notes

Wonderfully spicy with black berry fruit and black cherry on the nose and palate. Silky, with savoury notes and medium-bodied.

### Viticulture

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

### Winemaking

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. Wine Making: In thermo-regulated stainless-steel vats. Aged: Partly in French oak barrels