

CHATEAU PEYMOUTON

SAINT-EMILION-GRAND CRU

Grape variety(ies): 65% Merlot, 25% Cabernet Franc and 10% Cabernet Sauvignon.

Origin: The Libournais region, on the hills overlooking the river Dordogne and the Saint-Emilion plateau.

Soil: 22 hectares of vineyard planted on clay-and-limestone hillsides and plateaux. The vines face South East and West and benefit from sunlight from both directions. The average age of the vines is 25 years.

Vinification: Traditional method. The grapes are placed in temperature-controlled tanks for 28 days. The vinification process separates grapes according to their batch of origin and their grape variety. The grapes are pressed using a pneumatic press. The wine is then stored in new barrels prior to being bottled.

Tasting notes:

- **Color:** Garnet red with a slight ruby red tinge.
- **Nose:** Fruity (blackcurrants and redcurrants), slightly spicy with a touch of vanilla.
- **Palate:** Powerful and sweet on the attack, with simple but fine, woody tannins.

Recommendations: Serve at room temperature with grilled red meats and cheeses.

Serving condition in F°: 61-65

Cellar potential: 4 to 8 years

Alcohol content: 13

Bottle capacity: 750ml

