



The vineyard of Château Peyroutas stretches over a pebbly and sandy area within the Saint-Emilion grand cru appellation. This 3 Hectares property is mainly planted with Merlot and, being south-oriented, it benefits from optimal sunshine. Every parcel is looked after so as to allow the grapes to express the soil's true character (short and green pruning, leaf removal, etc...). Rigorously selected beforehand, the berries can then undertake an accurate vinification, with balance as an essential aim.

A gentle extraction process is used to make a round, powerful wine. Maturation in barrel provides extra hints of complexity but always respects the soul of the wine.



**A.O.C.** : Saint-Emilion Grand Cru

**Location** : Vignonet

**Production** : 13 000 bottles

**Surface** : 3 Hectares

**Geology** : Clay and sand mix

**Orientation of rows** : North - South for optimal exposure

**Planted grape varieties** : 95% Merlot - 5% Cabernet Franc

**Average age of vineyard** : 30 years

**Pruning** : Short - Guyot double

**Planting density** : 6 000 plants per Hectare

**Trellising type** : High trellis to maximise the foliage surface

**Operations on the ground** : Grassing on 50% of rows, scraping on 50% of rows, no chemical weeding

**Fertilization mode** : Corrective supply of green manure after harvest

**Vineyard protection** : Reasoned - treatments are positioned according to vegetative stage and dosed according to the pressure of diseases

**Green works** : Thinning out new branches + topping and trimming + 1-to-2 green harvests according to vintage

**Harvests starting decision-making** : Parcel analysis through tasting

**Harvesting** : By hand with grape-boxes

**Operations on crop** : Berry sorting table, then total destemming of grapes, then vibrating berry sorting table

**Number of people at sorting** : 6 to 8 people

**State of crop when put into vats** : Intact berries

**Vats** : 25 to 100 hl temperature-controlled, cement tanks

**Vinification** : Parcel-based, smooth extraction through fractionated pumping-

**Maceration** : 30 days, micro-oxygenation below cap

**Fermentation temperature** : 26 to 30°C

**Press wine operations** : Separated ageing in one-year old barrels

**Malolactic fermentation** : 40% in barrels / 60% in vats

**Maturing** : 8 to 12 months

**Ageing process** : 60% in one-year old casks, micro-oxygenation, stirring of the lees, very few, gentle rackings by gravity / 40% in cement tanks, micro-oxygenation on fine lees

**Bottling preparation** : Fining if necessary (fresh egg whites), slight sulphiting

**Filtration** : Loose filtration to respect the structure of the wine

**Bottling** : Property

