



Château
Léoville Poyferré
Saint Julien

MIS EN BOUTEILLE AU CHATEAU



2nd GRAND CRU CLASSÉ DU MÉDOC



The Estate: Château Léoville Poyferré, Second Classified Growth in 1855, is a family-owned estate situated in the prestigious Appellation d'Origine Contrôlée of Saint-Julien in the Médoc. The vineyard stretches over 80 hectares.

The Vines: The varietal composition on the vines is 65% (35 hectares), 25% Merlot (17 hectares), 8% Petit Verdot and 2% Cabernet Franc (together 11 hectares), planted at a density of 8,500 vines/ha. In the vineyard the vines are encouraged to root deeply by an annual working over of the soil to a depth of 50 cm in alternate rows. The vineyard work is largely manual, with early removal of unnecessary shoots, control of yields by debudding and green harvesting, leaf stripping to improve aeration and fruit exposure, hand-pruning and hand-harvesting. The result of all this work is a yield typically in the order of 45-50 hl/ha.

The Soil: The soil is a Garonne gravel. The “terroir” of Saint-Julien is different because it contains an array of soil types. The vines benefit from this diversity because the nutrients absorbed by the plant are more diverse and the vine plants with deep, searching can benefit from the various layers. The rock type thus adds to the complexity of the wines. The drainage potential of these gravelly soils is optimised, thanks to the sculpting of the knolls and slopes by many years of erosion.

Vinification: The wines are fermented in the 35 temperature-controlled stainless-steel vats of varying sizes, then macerated for three to four weeks, before selection is made. The grand vin is Château Léoville-Poyferré (20,000 cases per annum), which goes into barrel where malolactic fermentation occurs. Typically the oak is now 75% new each year. Wines produced from the plots once belonging to the cru bourgeois estate Château Moulin Riche (17,000 cases per annum), are vinified completely in cuve, before transfer into a mix of new and one-year-old barrels. The second wine at Léoville-Poyferré which takes wine from vats felt to be of insufficient quality for either Léoville-Poyferré or Moulin Riche - is Pavillon de Poyferré, raised in one- and two-year-old barrels. All the wines see 18 to 20 months in oak, with racking every three months and an eventual fining with egg whites before bottling.

Wine and Tasting Notes: Château Léoville-Poyferré

Colour: very deep, dark colour. Brilliant.

Nose: very fresh, spicy, empyreumatic (hints of coffee)

Attack: powerful and fleshy.

Palate: plenty of freshness, beautifully fine and elegant tannins. Really persistent and powerful,