

Château Léoville Poyferré

Deuxième Grand Cru Classé en 1855

Saint-Julien



A family story anchored in wine

Wine merchants in the north of France since 1804, the Cuvelier family acquired Château Le Crock in 1903, classified Cru Bourgeois Supérieur in 1932. The family then acquired Château Léoville Poyferré (2nd Grand Cru Classé in 1855) and Château Moulin Riche, both in Saint-Julien, in 1920.

Vineyard

Surface area : 80 hectares, 21 ha of which are in Château Moulin Riche

Planted grape varieties of the properties : 61 % Cabernet Sauvignon, 27 % Merlot, 8 % Petit Verdot, 4 % Cabernet Franc

Average vine age : 37 years

Density : 8 700 Vines/hectars

Soils : terraces of Mindel gravel, sandy-clay subsoil

Viticulture : Sustainable, no herbicides, no pesticides (mating disruption and reintroduction of predators).

Tillage of soil and vegetal fertilizers.

Organic and biodynamic approach on part of the vineyard.

Optimal distribution and aeration of the grapes thanks to adapted pruning of each vine and leaf plucking.

Harvest

Vinification

Plot-by-plot, cold pre-fermentation maceration

Barrel Aging

18-20 months in barrel, 80% of which are new

Team

Owners : the Cuvelier family Managing

Directors : Didier Cuvelier & Sara Lecompte Cuvelier

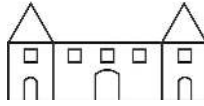
Wine Tourism and Receptions : Anne Cuvelier

Château Oenologist : Isabelle Davin

Consulting Oenologist : Michel Rolland

Cellar Master : Didier Thomann

Vineyard Manager : Bruno Clenet



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VINTAGE 2016 TECHNICAL NOTES

Blend : 63 % Cabernet Sauvignon, 29 % Merlot, 6 % Petit Verdot, 2 % Cabernet Franc

Yield : 44 Hl/Ha

Harvest dates :

Alcohol : 13.5 % vol

TA : 3.60

pH : 3.66

IPT : 88

Vintage description :

As the saying goes, "After the rain comes the sun." This rang true on June 21st, the first day of summer. Suddenly, as if by magic, the sun shone brightly and continued until harvest, bringing on a salutary dry spell after winter and a rainy spring.

Sumptuous fruitiness, unctuousness of 2009, balance and density of 2010...

Such are the characteristics of 2016, with remarkable length on the palate,

the seduction and elegance of one of the greatest vintages

Comments from the winemaking team :

- Deep purplish color
- Dense, fresh and complex nose, with subtle notes of ripe fruit and spices
- The attack is frank and fleshy, the mid-palate is full and creamy
- The tannic structure is dense and powerful
- The finish is very long and persistent, supported by pleasant empyreumatic notes