

# CHATEAU LEOVILLE POYFERRE

## 2019 - PRIMEURS

### VINEYARD

**Surface area:** 60 hectares dedicated to the production of Château Léoville Poyferré and its second wine  
**Average age of vines:** 37 years, excluding replacement vines  
**Planting density:** 8,700 vines/hectare  
**Soils:** Terraces of Mindel gravel, sandy-clay subsoil  
**Viticulture:** Traditional double Guyot pruning  
Soil tillage and mating disruption throughout the vineyard  
Early leaf-thinning and green harvest

### HARVEST

Manual harvest into crates  
Manual sorting of whole bunches, then individual berry sorting by optical sorter.  
**Harvest dates:** 20<sup>th</sup> September – 11<sup>th</sup> October 2019  
**Yield:** 48.50 hL/ha

### PLANTED GRAPE VARIETIES

61% Cabernet Sauvignon  
27% Merlot  
8% Petit Verdot  
4% Cabernet Franc



### ENVIRONMENTAL PRACTICES

Integration of the SME (Environmental Management System) of Bordeaux wines in 2016. HVE 3 (High Environmental Value) certification since the 2017 vintage



### WINEMAKING

**Vathouse:** Double-walled, temperature-controlled stainless-steel vats  
**Vinification:** Plot-by-plot with pre-fermentation cold macerations (6-8 days), alcoholic fermentations with selected yeast  
Malolactic fermentation in new barrels  
**Aging:** 18 - 20 months in French oak barrels (80% new, 20% second-fill)  
Traditional racking and egg white fining in barrel  
**Bottling dates:** 2021  
**Bottles produced:** N/A

### PRIMEURS BLEND

67% Cabernet Sauvignon  
27% Merlot  
3% Cabernet Franc  
3% Petit Verdot

### PRIMEURS ANALYSIS

**ABV:** 14.18% vol.  
**IPT :** 77 (spectrophotometre)  
**Total Acidity:** 3.3 g H<sub>2</sub>SO<sub>4</sub> /L  
**pH:** 3.75

### TEAM

**Owners:** Cuvelier Family  
**Managing Director:** Sara Lecompte Cuvelier  
**Wine Tourism & Communication :** Anne Cuvelier  
**Château Oenologist :** Isabelle Davin  
**Consultant Oenologist:** Michel Rolland  
**Cellar Master:** Didier Thomann  
**Vineyard Manager:** Bruno Clenet