CHÂTEAU LÉOVILLE POYFERRÉ

PRIMEURS 2024

PROPERTY

The flagship of the Cuvelier family since 1920 80 hectares dedicated to the production of Châteaux Léoville Poyferré, Moulin Riche and their second wines 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 Targeted leaf-thinning and green harvest

HARVEST

Manual harvest into crates Successive passes for intra-plot harvesting Manual sorting of whole bunches, then individual berry sorting by optical sorter **Harvest dates**: from 24th September to 10th October **Yield**: 26.42 hL/ha

THE VINEYARD

60 hectares Average age of vines: 44 years 68% Cabernet Sauvignon 24% Merlot 6% Cabernet Franc 2% Petit Verdot

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 tanks Vinification: Individual plot selections Bioprotection of the harvest with non-saccharomyces yeasts Pre-fermentation cold macerations (6 to 8 days) Alcoholic fermentations with selected yeasts Malolactic fermentations in new barrels Ageing: 18 - 20 months in French oak barrels (80% new, 20% second fill) Traditional racking and egg white fining in barrel Bottling: May - June 2026

BLEND

64% Cabernet Sauvignon 27% Merlot 8% Cabernet Franc 1% Petit Verdot

ANALYSIS

Alcohol potential: 13% vol. Total acidity: 3.35 g H₂SO₄ /L pH: 3.71

IPT: 63

TEAM

Owners: Cuvelier Family Managing Director: Sara Lecompte Cuvelier Oenologist: Isabelle Davin

Consultant Oenologist: Julien Viaud (Rolland & Associés)

Cellar Master: Didier Thomann

Vineyard Manager: Alix Combes