## PAVILLON DE LÉOVILLE POYFERRÉ

IRIMELRS 2022

## PROPLR'TY

## The flagship of the Cuvelier family since 1920

80 hectares dedicated to the production of
Pavillon de Léoville Poyferré, $M$ de Moulin Riche and their Grand vin 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

## IIARVEST

Manual harvest into crates
Manual sorting of whole bunches, then individual berry sorting by optical sorter
Harvest dates: from $8^{\text {th }}$ to $28^{\text {th }}$ September
Yield: $33,44 \mathrm{hL} / \mathrm{ha}$

## TIIE Vineyard

## 60 hectares

Average age of vines: 42 years
$68 \%$ Cabernet Sauvignon
24\% Merlot
6\% Cabernet Franc


2\% Petit Verdot

## ETVIRONMENTAL PRACTICES

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


## WINEMAKING

Vat house: Temperature controlled stainless-steel vats
Vinification: Partial plot selections
Bioprotection of the harvest with non-saccharomyces yeasts
Alcoholic fermentations with selected yeasts
Aging: 18 months in French oak barrels, all second
Bottling: May - June 2024

## BLEND

$65 \%$ Cabernet Sauvignon
$18 \%$ Merlot
12\% Cabernet Franc
$5 \%$ Petit Verdot

ANALYSIS
Alcohol Potential: $14,07 \% \mathrm{vol}$
Total Acidity: $3.40 \mathrm{~g} \mathrm{H}_{2} \mathrm{SO}_{4} / \mathrm{L}$
pH:3.89
IPT:88
TEAM
Owners: Cuvelier Family
Managing Director: Sara Lecompte Cuvelier
Oenologist: Isabelle Davin Consultant Oenologist: Michel Rolland

Cellar Master: Didier Thomann
Vineyard Manager: Bruno Clenet

