

# CHÂTEAU LÉOVILLE POYFERRÉ

## PRIMEURS 2021

### PROPERTY

**The flagship of the Cuvelier family since 1920**

80 hectares dedicated to the production of  
Château 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

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:** from 28<sup>th</sup> September to 12<sup>th</sup> October

**Yield:** 24 hL/ha

### THE VINEYARD

**60 hectares**

**Average age of vines:** 41 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

**Aging:** 18 - 20 months in French oak barrels  
(80% new, 20% second fill)

Traditional racking and egg white fining in barrel

**Bottling:** May - June 2023

### BLEND

60% Cabernet Sauvignon

26% Merlot

9% Cabernet Franc

5% Petit Verdot

### ANALYSIS

**Alcohol Potential:** 13 % vol.

**Total Acidity:** 3.35 g H<sub>2</sub>SO<sub>4</sub> /L

**pH:** 3.84

**IPT:** 78

### TEAM

**Owners:** Cuvelier Family

**Managing Director:** Sara Lecompte Cuvelier

**Oenologist:** Isabelle Davin

**Consultant Oenologist:** Michel Rolland

**Cellar Master:** Didier Thomann