

**Château Léoville Poyferré – 2e G.C.C. |
St. Julien
France (SAINT-JULIEN) – 2014**

Domain

Ch. Léoville Poyferré

2018 bookmarks a new page in the history of Château Léoville Poyferré. Over the years, Didier Cuvelier contributed to the development of the property's international reputation. Sara Lecompte Cuvelier continues to pursue the family's quest for ultimate quality, while taking action to face today's environmental challenges.

Vinification

With its hot and dry summer, topped off by a real Indian Summer (September), 2014 is the year of warmth. The winter, too, was very mild. Consequently, the wine has a high quality.

Taste

A red wine with a very deep and intense colour. In the nose, a clear presence of black fruit combined with refined wood notes and spice, leather and flowers. This wine can certainly be called complex. Powerful on the palate, firm but round tannins and a long aftertaste on the finish.

Food pairing

Meat - red, Cheese

General information

Type: Red wine

Grape varieties: Cabernet Franc (3%), Merlot (35%), Cabernet Sauvignon (60%), Petit Verdot (2%)

Viticulture: Traditional

Storage (years): "> 10"

Serving temperature: 18 °C

