

**Château Léoville Poyferré – 2e G.C.C. |
St. Julien
France (SAINT-JULIEN) — 2017**

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.

Taste

This bright, limpid vintage displays a deep garnet color with purple highlights. Pronounced notes of coffee give way to the freshness of blackberry and currant. A delicate hint of oak brings more depth to the ensemble. Full-bodied and silky, the tannins are quite muscular. Retro-olfaction further releases notes of juicy ripe fruit. The finish is supple with a hint of liquorice, giving it a lovely balance.

Food pairing

Meat - red | Game | Cheese

General information

Type: Red wine

Grape varieties: Cabernet Sauvignon (67%), Merlot (31%), Petit Verdot (2%)

Viticulture: Traditional

Storage (years): + 7-10

Serving temperature: 15-18° C

