

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

**Vinification**

Harvest between 15 September and 4 October 2017.

**Taste**

The 2017 vintage has brought us first wines offering an excellent ripeness and second wines that are especially successful thanks to the great care bestowed upon our young vines. The Merlots are rich, the Cabernet Francs refined and elegant, and the Cabernet Sauvignons powerful and well-structured. The Grand Vin blend boasts notes of ripe fruit along with an attractive freshness. The tannic structure, powerful yet very silky and elegant, lingers through to a particularly long, complex finish.

**Food pairing**

Game - hare | Entrecote - grilled | Game - Game fillet

**General information**

Type: Red wine

Grape varieties: Cabernet Sauvignon (79%), Cabernet Franc (11%), Merlot (10%)

Viticulture: Traditional

Storage (years): > 10

Serving temperature: 15-18° C

Taste profile: Complex with firm tannins

