Wijnfiche

Château Léoville Las Cases - 2e G.C.C. | St. Julien France (SAINT-JULIEN) — 2021

Domain

Ch. Léoville Las Cases

Château Léoville-Las-Cases is the flagship of Saint-Julien and is run by Jean-Hubert Delon as though it were a Premier Grand Cru. In terms of quality, many connoisseurs consider the château to be among the Médoc's absolute elite, and it is often counted among the 'Super Seconds'. Officially, it is a Deuxième Grand Cru Classé from the 1855 Classification. The Delon family has been associated with the estate since the late 19th century. Jean-Hubert Delon joined the family business in 1994 and took over its management in 2000. He is also the owner of Château Potensac in the Médoc and Château Nénin in Pomerol. The historic heart of the estate is the walled Grand Clos of around 55 hectares, located between the village of Saint-Julien and Château Latour. Cabernet Sauvignon forms the backbone of the plantings. Relatively low fermentation temperatures contribute to the wine's distinctive intensity and exotic, perfumed nose. One of the most impressive wines of Saint-Julien.

Vinification

The production of Château Léoville Las Cases begins in the exceptional vineyards of the Grand Enclos, the historic heart of the estate. This walled clos of approximately 55 hectares boasts a unique terroir of Quaternary gravel soils, with gravel-rich sandy and clay layers. The proximity of the Gironde provides a favourable microclimate and promotes even ripening. The grapes for the Grand Vin are carefully selected parcel by parcel, with Cabernet Sauvignon and Cabernet Franc as the principal varieties. In the cellar, they are vinified with great precision, preserving fruit, freshness and structure. The wine then ages for around 18 months in French oak barriques, typically 80–85% of which are new. The oak is carefully integrated, adding complexity and depth without overpowering the character of the fruit and terroir.

Taste

A classic Bordeaux with power, structure and refinement. The nose reveals notes of cassis, blackcurrants and ripe dark fruit, complemented by graphite, pencil shavings, cedarwood and sweet tobacco. Full-bodied and concentrated, the wine combines fresh acidity with powerful, silky tannins. Mineral and floral nuances add further complexity. The finish is long and refined, with notes of violets, liquorice and graphite.

Food pairing

Poultry - guineafowl | Poultry - Bresse chicken | Entrecote - grilled | Mushroom - wild

General information

Type: Red wine

Grape varieties: Cabernet Sauvignon (80%), Cabernet Franc (15%), Merlot (5%)

Viticulture: Traditional

Storage (years): > 10

Serving temperature: 15-18 °C

Taste profile: Complex with firm tannins

