Wijnfiche

Château Léoville Poyferré - G.C.C. | St. Julien
France (SAINT-JULIEN) — 2018

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

Once the grapes reach the cellar, they undergo a double selection (manually and on sorting tables) before being crushed. Each plot is vinified separately in one of the 57 thermoregulated stainless steel vats. Starting with the 2018 vintage, a non-saccharomyces yeast is added to the must to avoid the use of SO_2. Daily pump-overs of the skins promote optimal and uniform extraction. Finally, a meticulous blend is crafted, and the wine is aged for 18 months in French oak barrels.

Taste

Deep, silky and satiny in texture. The round mouthfeel tells of ripe fruit and generous alcohol but there is no trace of heat, and the balance is gorgeous. Great tannins, luscious black cherry, liquorice and dark chocolate on the palate.

Food pairing

Game - large | Dishes with truffle | BBQ - ribs

General information

Type: Red wine

Grape varieties: Merlot (33%), Cabernet Sauvignon (3%), Petit Verdot (2%)

Viticulture: Sustainable/HVE

Storage (years): > 10

Serving temperature: 17-18 °C

Taste profile: Complex with firm tannins

