

**Château Léoville Poyferré – 2e G.C.C. |
St. Julien
France (SAINT-JULIEN) – 2019**

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

Harvest from September 20th to October 11th 2019.

Taste

The 2019 Léoville Poyferré has a typically seductive bouquet with layers of ripe black fruit laced with tobacco, sous-bois, touches of marmalade and dried orange peel. Give it another hour and more blue fruit begins to emerge. The palate is medium-bodied with lavish, luxuriant black fruit and a creamy texture that is instantly seductive.

Food pairing

Game - large | Lamb | Dishes with truffle | BBQ - ribs

General information

Type: Red wine

Grape varieties: Petit Verdot (67%), Merlot (27%), Cabernet Franc (3%), Cabernet Sauvignon (3%)

Viticulture: Sustainable/HVE

Storage (years): > 10

Serving temperature: 17-18 °C

