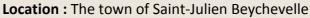


Saint Julien

2 NO CRU CLASSÉ DU MÉDOC EN 1855

## Château Léoville Poyferré 2013

AOC SAINT JULIEN - 2nd Grand Cru Classé du Médoc



Area: 60 hectares **Soil**: gravels

Grapes varieties: 65% Cabernet Sauvignon, 26% Merlot, 3% Ca-

bernet Franc & 6% Petit Verdot

Average age of the vines: 35 years old

**Harvest and Vinification:** The grapes are hand picked into small baskets to ensure the quality of the harvest, and are sorted out before going into the winery. Vinification in thermo-regulated stainless steel. Only the best plots of Château Léoville Poyferré will make their malo-lactic fermentation in 100% new oak barrels.

**Ageing:** Aged in oak barrels (renewed by 70% each year) from 20 to 24 months. Fined with egg white.

## **Tasting notes:**

**Neil Martin:** « A blend of 65% Cabernet Sauvignon, 26% Merlot, 6% Petit Verdot and 3% Cabernet Franc, the Grand Vin, there is an almost Burgundy purity on the nose, evoking a sense of Vosne-Romanee! The palate is full-bodied for the vintage, very concentrated with layers of ripe, toasty black fruit. The acidity is well judged and there is good grip on the finish. Powerful and burly, this is a 2013 for those who do not want to compensate on fruit! » - 90-92/100

Owner: Famille Cuvelier

## **Press Review**

Wine Spectator: 89-92/100Antonio Galloni: 90-92/100

RVF: 16.5-17.5/20
Andreas Larson: 93/100
Decanter: 17.5/20 (91-100)

• Le Point : 16/20

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