



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Château Léoville Poyferré 2016, 2ème Cru Classé

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| Price | £125.00 |
| Code | LEOV290 |

A beautiful, harmonious wine that will be much sought after. The period of continuous improvement continues and this château is now amongst the finest châteaux of St-Julien.

Tasting Notes:

An intriguing, inviting nose, offering fragrance and beauty. This is a powerful Leoville Poyferre, with a decadent style that seems more complete and muscular than previous vintages. A great density of ripe cassis fills the mouth and is well supported with firm tannins and a hint of cedar and wood smoke. A very fine wine.





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| Specification | |
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| Vinification | Aged in 80% new oak |
| ABV | 13.5% |
| Size | 75cl |
| Drinking Window | Drink from 2026 through to 2055 |
| Country | France |
| Region | Bordeaux |
| Area | Saint-Julien |
| Type | Red Wine |
| Grape Mix | 60% Cabernet Sauvignon, 33% Merlot, 2% Cabernet Franc, 5% Petit Verdot |
| Genres | Fine Wine |
| Vintage | 2016 |
| Body | Rich, bold and robust |
| Producer | Château Leoville-Poyferré |
| Producer Overview | Owned by the Cuvelier family since 1921, the third of the Léoville's has been regarded as the most lightweight for decades. That changed when Didier Cuvelier took charge in the 1970's, and a period of continuous improvement now sees this château amongst the finest châteaux of St-Julien. For me this was one of wines of the vintage. Aged in 80% new oak, a big impressive and weighty wine, richly structured, voluptuous and generous. |
| Closure Type | Cork |
| Food Matches | Enjoy with roast ribs of beef and yorkshire pudding with a horseradish, crème fraîche and mustard sauce. |