HOUSE OF TOWNEND

Château Léoville Poyferré 2022, 2ème Cru Classé St Julien



Price	£139.00
Code	LEOV390

Léoville Poyferré delivers a smoother, riper and fleshier palate compared to the more structured wines of its near neighbours.

Tasting Notes:

The harvest started on the 8th September, with the Merlot the first to be picked. Isabelle Davin, the winemaker, said the grapes were the most perfect she had ever seen – the phenolic ripeness and colour 'beautiful to see, taste and smell' as the first batches were crushed. This wine displays a wonderfully hedonistic sweet and savory edge, brimming with mulled black forest fruits, gripping yet not aggressive tannins, layers of pencil, cedar and spice. In the mouth the sweet oak is richly woven around the wine, adding weight, support and a texture that gives the impression of power and 'thickness' to an already impressively muscular wine. The tannins, flecks of redcurrant and acidity combine to give a real tension to the wine on the finish.

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Specification	
Vinification	Yields of 33.44hl/ha. Aged in 80% new oak barrels for 18-20 months
ABV	14%
Size	75cl
Drinking Window	Drink from 2032 through to 2050
Country	France
Region	Bordeaux
Area	Saint-Julien
Type	Red Wine
Grape Mix	58% Cabernet Sauvignon, 34% Merlot, 4% Cabernet Franc, 4% Petit Verdot
Genres	Fine Wine
Vintage	2022
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 fraiche and mustard sauce.