



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

---

## Château Léoville Poyferré 2017, 2ème Cru Classé

---

<b>Price</b>	£105.00
<b>Code</b>	LEOV305

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

---

### Tasting Notes:

Immediately impressive with a pure, overt bouquet that screams black cherries and damson fruits. The palate is stylish and alluring, rich in cassis fruits with a fine minerality, a little graphite and touch of cedar oak. There is opulence and harmony, characteristics synonymous with this wine over the years. A wine of great finesse.

---





# HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Specification	
<b>Vinification</b>	Aged in 80% new oak
<b>ABV</b>	13%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink from 2027 through to 2042
<b>Country</b>	France
<b>Region</b>	Bordeaux
<b>Area</b>	Saint-Julien
<b>Type</b>	Red Wine
<b>Grape Mix</b>	68% Cabernet Sauvignon, 27% Merlot, 3% Cabernet Franc, 2% Petit Verdot
<b>Genres</b>	Fine Wine
<b>Vintage</b>	2017
<b>Body</b>	Rich, bold and robust
<b>Producer</b>	Château Leoville-Poyferré
<b>Producer Overview</b>	<p>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.</p>
<b>Closure Type</b>	Cork
<b>Food Matches</b>	Enjoy with roast ribs of beef and yorkshire pudding with a horseradish, crème fraiche and mustard sauce.