



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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## Château Léoville Poyferré 2021, 2ème Cru Classé St Julien

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<b>Price</b>	£126.00
<b>Code</b>	LEOV380

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

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### Tasting Notes:

This is a big Poyferré, yet shows a surprising elegance that is the paradox of the 2021 vintage in St Julien. On the nose the wine appears almost brooding, with notes of black fruits and cherry, the palate is immediately muscular and powerful, with a mineral-like 'leanness' that balances against the sweet fruit. A spicy, warm edge to the wine encases a firming tannic structure, in turn binding around a core of rich cassis and cherry, the wine's power and sinew growing in the glass throughout the finish. Very Good.

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Specification	
<b>Vinification</b>	Yields of 23.8hl/ha. Aged in 80% new oak barrels for 18 months
<b>ABV</b>	12.5%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink from 2030 through to 2045
<b>Country</b>	France
<b>Region</b>	Bordeaux
<b>Area</b>	Saint-Julien
<b>Type</b>	Red Wine
<b>Grape Mix</b>	60% Cabernet Sauvignon, 26% Merlot, 9% Cabernet Franc, 5% Petit Verdot
<b>Genres</b>	Fine Wine
<b>Vintage</b>	2021
<b>Body</b>	Rich, bold and robust
<b>Producer</b>	Château Leoville-Poyferré
<b>Producer Overview</b>	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.
<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.