



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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## Château Léoville Poyferré 2023, 2ème Cru Classé St Julien 6 x 75cl

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<b>Price</b>	£337.00
<b>Code</b>	LEOV410

Léoville Poyferré has delivered one of the top performances in 2023. An intense, concentrated and powerful wine. The claret lover's dream.



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### Tasting Notes:

This is one of the wines of the vintage and has been released at a generous 33.5% reduction on 2022, making this wine a top offering this vintage. An intense and dreamy bouquet, with notes of black cherry and cedar wood, the palate is dense and multi-layered, concentrated with cassis fruits, a touch of graphite and long and creamy finish.

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Specification	
<b>Vinification</b>	Harvest dates: 14th September - 5th October. Yields of 53hl/ha. Aged in 80% new oak barrels for 18-20 months. Alc: 13% vol.
<b>Size</b>	6 x 75cl
<b>Drinking Window</b>	Drink from 2033 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>	62% Cabernet Sauvignon, 32% Merlot, 4% Cabernet Franc, 2% Petit Verdot
<b>Genres</b>	En Primeur, Fine Wine
<b>Vintage</b>	2023
<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.