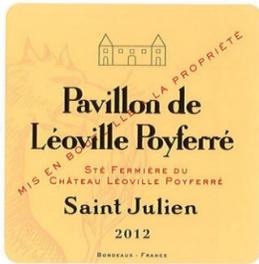


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# CHÂTEAU LE PAVILLON DE LÉOVILLE POYFERRE, ST. JULIEN

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Bottle Size: 750 mL

UPC Number: N/A

*Vintage:* 2012  
*Producer:* Cuvelier  
*Country:* Burgundy, France  
*Composition:*  
78% Cabernet Sauvignon, 22% Merlot, 2% Cabernet Franc

#### **WINEMAKER NOTES:**

Château Léoville-Poyferré is a winery in the Saint-Julien appellation of the Bordeaux region of France. Château Léoville-Poyferré is also the name of the red wine produced by this property. The wine produced here was classified as one of fifteen Deuxièmes Crus (Second Growths) in the original Bordeaux Wine Official Classification of 1855.

Léoville-Poyferré was once part of the much larger Léoville estate until the time of the French Revolution when it was separated into Château Léoville-Las Cases and Château Léoville-Barton. In 1840, Château Léoville-Las Cases was again divided and Château Léoville-Poyferré created from a piece of the land.

#### **TASTING NOTES:**

An intense and brilliant garnet color. Great aromatic complexity discovering roasted notes (coffee, mocha), freshness (menthol) and an intense fruit (blackcurrant); powerful attack, beautiful amplitude, soft tannins and elegant beautiful aftertaste where we find the aromas that we had in the nose. Refined with a young composition, Pavillon de Léoville Poyferré enjoys a fruity character with a palate pleasing finesse that is very rare to find for a Bordeaux of its age. Serve with cooked roast beef crusted in salt; excellent with a rabbit with prunes or a wild boar stew, a venison, a supreme pigeon, deer hazelnut, beef stew and with cheese.

#### **VINEYARD:**

The property has a permanent network of groundwater monitoring reflecting the excellent drainage of the vineyard in its entirety. This network will estimate the depth of the roots of the plant. To avoid surface water bodies, an unpacking of parcels of vines is done regularly. The vineyard is divided into five major areas. It includes all major types of gravel soils present at Saint Julien: serious Mindel II along the river Mindel and I on the back.

#### **VINIFICATION:**

All the estate's wines are barrel-aged in the traditional way for 18 to 20 months. Every three months the barrels are carefully racked to remove the lees and placed "bung on the side". Wines are fined with egg white in the barrel. Wines are bottled on the property at the end of spring. The bottles are left to rest for four months.

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**FOR MORE INFORMATION VIST: [KINDREDVINES.COM](http://KINDREDVINES.COM)**

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