## PAVILLON DE LÉOVILLE POYFERRÉ

PRIMEURS 2021

## PROPERTY

## The flagship of the Cuvelier family since 1920

80 hectares dedicated to the production of
Château Léoville Poyferré, Moulin Riche and their second wines
Planting density: 8,700 vines/hectare
Soils: Terraces of Mindel gravel, sandy-clay subsoil
Viticulture: Traditional double Guyot pruning
Soil tillage and mating disruption throughout the vineyard
Early leaf-thinning and green harvest

## HARVEST

Manual harvest into crates.
Manual sorting of whole bunches, then individual berry sorting by optical sorter.
Harvest dates: from $28^{\text {th }}$ September to $12^{\text {th }}$ October
Yield: 24 hL/ha

## THE VINEYARD

## 60 hectares

Average age of vines: 60 hectares
68\% Cabernet Sauvignon
24\% Merlot
6\% Cabernet Franc
2\% Petit Verdot

## ENVIRONMENTAL PRACTICES

Integration of the SME (Environmental Management System) of Bordeaux wines in 2016. HVE 3 (High Environmental Value) certification since the 2017 vintage


## WINEMAKING

Vat house: Temperature controlled stainless-steel vats
Vinification: Partial plot selections
Bioprotection of the harvest with non-saccharomyces yeasts
Alcoholic fermentations with selected yeasts
Aging: 18 months in French oak barrels, all second
Bottling: May - June 2023

## BLEND

50\% Cabernet Sauvignon
34\% Merlot
9\% Cabernet Franc
7\% Petit Verdot

## ANALYSIS

Alcohol Potential: $13 \% \mathrm{vol}$ Total Acidity: $3.20 \mathrm{~g} \mathrm{H}_{2} \mathrm{SO}_{4} / \mathrm{L}$
pH:3.85
IPT:73
TEAM
Owners: Cuvelier Family Managing Director: Sara Lecompte Cuvelier

Oenologist: Isabelle Davin Consultant Oenologist: Michel Rolland Cellar Master: Didier Thomann Vineyard Manager: Bruno Clenet

