

# PAVILLON DE LÉOVILLE POYFERRÉ

## PRIMEURS 2023

### PROPERTY

#### The flagship of the Cuvelier family since 1920

80 hectares dedicated to the production of Pavillon de Léoville Poyferré, M de Moulin Riche and their Grand vin

**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

Targeted leaf-thinning and green harvest

### HARVEST

Manual harvest into crates

Successive passes for intra-plot harvesting

Manual sorting of whole bunches, then individual berry sorting by optical sorter

**Harvest dates:** from 14<sup>th</sup> September to 5<sup>th</sup> October

**Yield:** 52,78 hL/ha

### THE VINEYARD

**60 hectares**

**Average age of vines:** 43 years

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:** Individual plot selections  
Bioprotection of the harvest with non-saccharomyces yeasts  
Alcoholic fermentations with selected yeasts

**Ageing:** 18 months in French oak barrels, all second fill

**Bottling:** May - June 2025

### BLEND

55% Cabernet Sauvignon

23% Merlot

16% Cabernet Franc

6% Petit Verdot

### ANALYSIS

**Alcohol potential:** 12,97% vol

**Total acidity:** 3.50g H<sub>2</sub>SO<sub>4</sub> /L

**pH:** 3.69

**IPT:** 68

### TEAM

**Owners:** Cuvelier Family

**Managing Director:** Sara Lecompte Cuvelier

**Oenologist:** Isabelle Davin

**Consultant Oenologist:** Julien Viaud (Rolland & Associés)

**Cellar Master:** Didier Thomann

**Vineyard Manager:** Bruno Clenet