

SAINT JULIEN: 2ÈME CRU CLASSÉ

Style

Red, Dry.

Region

Bordeaux.

Wine Maker

Château Léoville Poyferré

Appellation

Saint Julien on the left bank of the Gironde estuary.

Cépage

65% Cabernet Sauvignon, 25% Merlot, 8% Petit Verdot & 2% Cabernet Franc

Tasting Note

“The 2004 shows the property at its best. The blackcurranty aromas do not lack succulence and charm, yet the wine has considerable power, vigor and balance, with an abundance of black fruit flavours and fine length.” Stephen Brook in - Neil Beckett’s 1001 Wines You Must Try Before You Die

“Compared to the blockbuster 2003, the 2004 is a more streamlined, elegant effort without the power, glycerin and thickness of its older sibling. Nevertheless, it is an impressive St. Julien offering a deep ruby/purple colour as well as a sweet bouquet of smoky cassis and cherries, medium body, and admirable concentration, purity, nobleness and elegance. It’s not a blockbuster, but rather a classic Bordeaux for drinking between 2008 and 2020.” Robert Parker - Wine Advocate #158

Serve with

Grilled red meats and hard cheeses.

Cellarage

Approachable now but it has at least 15 years' ageing potential.

Vinification

Hand harvested off 25 year old vines. The 80 hectares of vines yield 45-50 hectolitres per hectare. 7 day fermentation. 2 - 4 week maceration in thermo-regulated vats. 22 month élevage in oak barrels (75% of which are new). Fined with egg whites. Unfiltered.

History

Along with its 2 siblings (Barton & Las Cases), this was once part of Marquis de Léoville’s great Médoc estate. His lands were confiscated during the French revolution and a M. Poyferré the acquired the vineyard at auction. Under the supervision of uber-oenologist Michel Rolland, the wines of Léoville Poyferré have recently garnered international acclaim.

