

CHÂTEAU LÉOVILLE POYFERRÉ

PRIMEURS 2024

PROPERTY

The flagship of the Cuvelier family since 1920

80 hectares dedicated to the production of

Châteaux 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

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 24th September to 10th October

Yield: 26.42 hL/ha

THE VINEYARD

60 hectares

Average age of vines: 44 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

Vathouse: Double-walled, temperature-controlled stainless-steel tanks

Vinification: Individual plot selections

Bioprotection of the harvest with non-saccharomyces yeasts

Pre-fermentation cold macerations (6 to 8 days)

Alcoholic fermentations with selected yeasts

Malolactic fermentations in new barrels

Ageing: 18 - 20 months in French oak barrels
(80% new, 20% second fill)

Traditional racking and egg white fining in barrel

Bottling: May - June 2026

BLEND

64% Cabernet Sauvignon

27% Merlot

8% Cabernet Franc

1% Petit Verdot

ANALYSIS

Alcohol potential: 13% vol.

Total acidity: 3.35 g H₂SO₄ /L

pH: 3.71

IPT: 63

TEAM

Owners: Cuvelier Family

Managing Director: Sara Lecompte Cuvelier

Oenologist: Isabelle Davin

Consultant Oenologist: Julien Viaud (Rolland & Associés)

Cellar Master: Didier Thomann

Vineyard Manager: Alix Combes