



# Château Léoville Poyferré

2<sup>D</sup> GRAND CRU CLASSÉ EN 1855

Saint-Julien

## MILLÉSIME 2022

# 2022, UN MILLÉSIME INOÛ

Alors que la région a vécu un été sans fin, le deuxième plus chaud jamais connu, la vigne a offert aux vignerons une leçon magistrale de résilience. Elle a offert le meilleur dans l'adversité, donnant naissance à un millésime à l'équilibre stupéfiant.

Le caractère solaire et précoce du millésime s'affirme tout au long de l'année, mettant à rude épreuve nos équipes. Leur savoir-faire dans les travaux viticoles a été crucial pour accompagner la vigne dans cette ère nouvelle, avec des gestes adaptés à chaque pied et « *respectueux du vivant* », selon Bruno Clenet, le chef de culture.

Les dégustations dans les parcelles ont conforté notre décision de donner le coup d'envoi des vendanges dès le 8 septembre. Après des vendanges historiquement longues et sereines, ce sont de petites baies au potentiel colossal qui passent la porte du cuvier. « *Une récolte hors du commun en termes de densité, extrêmement saine, même si on ne savait pas trop à quoi s'attendre, car nous n'avions pas les équilibres habituels* » confie Didier Thomann qui, de mémoire de maître de chai, n'a « *jamais vu ça* » depuis ses premières vinifications en 1982 !



Les remontages en douceur exaltent ce millésime à la fois « *puissant et onctueux* », selon Isabelle Davin qui, en tant qu'œnologue, souligne « *la qualité des vins de presses. C'est souvent à ce détail que se reconnaissent les grands millésimes* ».

Inouï par sa trame tannique imposante, enveloppée d'une généreuse suavité, Château Léoville Poyferré 2022 promet une longévité exceptionnelle, digne des plus grands millésimes.

# 2022, AN UNPARALLELED VINTAGE

While the region endured a never-ending summer, the second hottest ever recorded, the vines taught our vineyard team a masterful lesson in resilience. The vines didn't just adapt, they gave their best in the face of adversity, offering a vintage of stunning balance.

The sunny, precocious nature of the vintage was evident throughout the year and put our teams to the test. Their expertise in viticultural practices was crucial in guiding the vines through this new era, with techniques adapted to each individual vine and « *respectful of living organisms* », according to Bruno Clenet, the vineyard manager.

Tasting the berries in the plots confirmed our decision to start picking on 8th September. After a historically long and serene harvest, it was small berries with colossal potential that entered through the door of the vat room. « *This is an extraordinary harvest in terms of density with extremely healthy grapes. We really didn't know what to expect, because we didn't have the usual balance.* » confides our Cellar Master, Didier Thomann, who had « *never seen anything like this* » since his first vinifications in 1982!



Gentle pump-overs exalted this vintage, which is both « *powerful and velvety* », according to our Oenologist, Isabelle Davin. She also pointed out that « *the quality of the press wines mirrors the quality of the berries and pips when tasted at the beginning of the harvest. It is often by this detail that great vintages can be recognized.* »

We have before us an unparalleled vintage with an imposing tannic structure accompanied by incredible smoothness. Such infinite softness heralds the potential of this Léoville Poyferré 2022 to last through decades.



## VENDANGES

du 8 au 28 septembre 2022

## ASSEMBLAGE

58% Cabernet Sauvignon  
34% Merlot  
4% Cabernet Franc  
4% Petit Verdot



Engagé dans des démarches respectueuses de l'environnement, le Château Léoville Poyferré a intégré la démarche SME\* des vins de Bordeaux en 2016 et est certifié HVE\*\* de niveau 3 depuis le millésime 2017.

## HARVEST TIME

from 8th to 28th September 2022

## BLEND

58% Cabernet Sauvignon  
34% Merlot  
4% Cabernet Franc  
4% Petit Verdot



Château Léoville Poyferré is committed to its impact on the environment. As a testament to our engagement, we joined a voluntary collective initiative that is particular to the wines of Bordeaux called an Environmental Management System (SME)\* in 2016. Château Léoville Poyferré is also certified HVE Level 3\*\* since the 2017 vintage.



# L'AVIS DE LA PRESSE DÉGUSTATIONS EN PRIMEURS

## PRESS HIGHLIGHTS FROM EN PRIMEURS TASTINGS

**97-100 JEB DUNNUCK**, [JebDunnuck.com](http://JebDunnuck.com)

«This inky hued beauty offers that rare mix of power and elegance and offers ample cassis and assorted blue fruits, full-bodied richness, an opulent, concentrated, yet flawlessly balanced mouthfeel, velvety tannins, and plenty of classic Saint-Julien violets, espresso roast, and crushed stone-like minerality. Despite its incredible concentration and depth, it stays beautifully balanced. In a region that seems to only talk about finesse and elegance, it's a relief to still have producers such as this producing powerful, intense, singular wines. Hats off to the Cuvelier family and their team.»

**95-97 NEAL MARTIN**, [Vinous Media](http://Vinous Media)

«It is quintessentially LP on the nose, with those extravagant and sensual black and blueberry fruit, intermingling with crushed violet and iris. The palate is medium-bodied with fine tannins, very harmonious and focused, perhaps more linear than expected with a velvety-smooth finish. This is a very classy, sophisticated Saint-Julien that may well rest at the top of my banded score once in bottle.»

**96 JANE ANSON**, [Inside Bordeaux](http://Inside Bordeaux)

«Dense and succulent fruit and tannins, beautifully powerful, with fresh acidities, beautifully spicy with notes of black cherries, fresh figs, eucalyptus, rosemary, rose petals and cassis. Muscular tannins shot through with salted caramel sweetness, lifted by saffron and slate. Accomplished, impressive.»

**96 GEORGINA HINDLE**, [Decanter](http://Decanter)

«Another excellent showcase for this estate run by Sara Lecompte Cuvelier. Supple, lively, fresh and round, a nice controlled core of red and black fruit - blackcurrants, cherries and violets with juicy acidity and lean tannins that are fine and well integrated. This feels powerful and concentrated no doubt but the strength comes underneath the fruit and acidity, like a creeping tiger waiting to pounce. Lovely frame and execution, feels on the more opulent and potent side but the acidity and tannin definition is brilliant and this has a really drinkable and moreish quality.»

**19,5+ MATTHEW JUKES**, [matthewjukes.com](http://matthewjukes.com)

«I have never tasted a wine like '22 Poyferré before because this is an absolute gem of a wine. This astonishing wine is a pinpoint accurate combination of power, fruit integrity, carefully controlled concentration, vital freshness and an immensely long finish. This is already a legendary Poyferré, and it is only half-made. I expect the rest of its élevage to bring even more composure and distinction. This wine completely blows me away as every element I look for in a great wine is here, and the assembly is precision personified.»

**96-97 JAMES SUCKLING** [JamesSuckling.com](http://JamesSuckling.com)

«A very solid LP with black berry, blackcurrant, crushed stone and lavender character. Full and really well structured with a linear length to it. Focused and so polished. Thoughtful.»

**VENEZ DÉCOUVRIR LES SECRETS D'UN GRAND TERROIR !**

Château Léoville Poyferré propose toute l'année des visites dégustations sur rendez-vous.

Formules et réservation sur notre site.

**COME AND DISCOVER THE SECRETS OF A GREAT TERROIR !**

Château Léoville Poyferré welcomes guests for tours and tastings all year around by appointment.

Details and reservations on our website.

*\*Le Système de Management Environnemental est un outil de gestion de l'entreprise visant à améliorer de façon continue ses performances environnementales.*

*\*\*La Haute Valeur Environnementale s'appuie sur des indicateurs de performance qui évaluent l'intégralité de l'exploitation. Le niveau 3 est le niveau d'exigence le plus élevé.*

*\*The SME allows us to take into consideration the environmental impact from vine to bottle to continually improve and optimize our systems.*

*\*\*HVE, meaning High Environmental Value, measures our environmental sustainability at various critical points in all aspects of the business. Level 3 is the highest level achievable.*