

2008 Château Léoville-Poyferré, St Julien



Producer: Château
Léoville-Poyferré

Vintage: 2008

Region: Saint-Julien,
Bordeaux, France

Grape Varieties: Cabernet Sauvignon 60%, Merlot 30%, Petit-Verdot 7%, Cabernet Franc 3%

About the Vintage

There was frequent rainfall from November to March, interspersed with very cold spells. The warm and wet spring favored the beginning of the growth cycle and brought a short and regular flowering throughout the vineyards of each of the grape varieties.

The month of July was very sunny with the thermometer consistently showing over 86°F. During August, although temperatures remained high, the weather changed considerably and the heavy rain meant a lot of extra working hours in the vineyard. A careful early de-leafing (along with thinning out and green harvest) played an essential role for what was to come.

A beautifully hot month of September allowed the grape tannins to ripen perfectly, and all hopes for a good vintage returned. An appropriate preventive treatment in the vineyard meant it was possible to delay the beginning of the harvest until the 6th October.

Tasting Notes

With its blackish and deep color, the wine has a bouquet that is extremely complex with aromas of ripe fruit and spice, licorice along with empyreumatic, toasty notes. The attack is powerful and fresh, the palate dense and plump, with silky, ripe tannins. 2008: the great classical latecomer!

2003 Château Preuillac, Médoc Cru Bourgeois



Producer: Château
Preuillac
Vintage: 2003
Region: Médoc,
Bordeaux, France

Grape Varieties: Merlot 54%, Cabernet Sauvignon 46%

About the Vintage

The grapes were picked when they reached the optimal ripeness level, thanks to careful monitoring of the vines. Like traditional Bordeaux wines, this wine used alcoholic fermentation in temperature-controlled wooden vats, pumped over twice a day. Maceration lasts about three weeks and the decision to run off the wine from the vats is taken only after tasting. Maturing in French oak barrels last for 12 to 14 months with racking every two months.

Tasting Notes

A gorgeous garnet-red color with deep, intense purplish tins, this wine has an intense bouquet with aromas of cooked fruit and a hint of vanilla and toast. Elegant on the palate with silky tannins, the wine has a long finish, spicy with nice fruity expression.

2003 Château Léoville-Poyferré, St Julien



Producer: Château
Léoville-Poyferré
Vintage: 2003
Region: Saint-Julien,
Bordeaux, France

Grape Varieties: Cabernet Sauvignon 58%, Merlot 31%, Petit Verdot 9%, Cabernet Franc 2%

About the Vintage

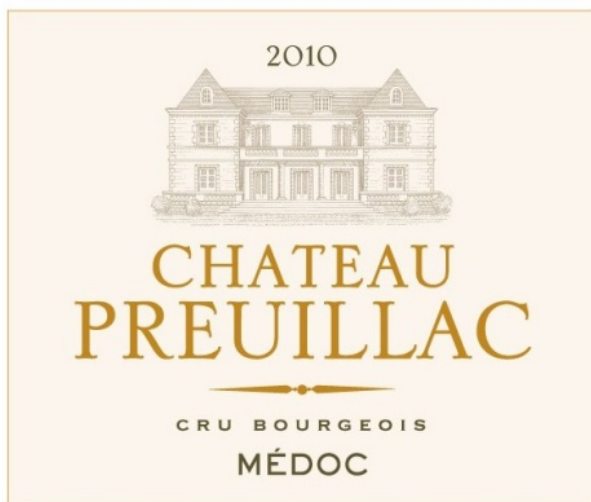
2003 was the hottest vintage ever witnessed in Bordeaux. The best-performing châteaux have surpassed their outstanding 2000s and some claim to have made their greatest wines in living memory. The extreme heat of the summer presented winemakers with a stiff challenge. Sugar levels rose spectacularly in late summer with some producers jumping the gun and harvesting early in order to preserve acidity. However growers who waited until their grapes were fully ripe have been rewarded with darkly colored, rich concentrated wines displaying astonishing depth of fruit and much complexity.

Tasting Notes

"I have had this wine three times out of bottle, rating it 97 once and 98 twice. It is a colossal success and a potential legend in the making. Its saturated, dense inky/blue/purple color offers up notes of crushed rocks, acacia flowers, blueberries, black raspberries, and creme de cassis. A synthesis of power and elegance, this multi-layered wine has spectacular concentration, sweet but high tannin, and low acidity. A stunning effort that showcases this legendary terroir, it is a brilliant, brilliant success. The quintessential Léoville Poyferré? Anticipated maturity: 2009-2030."

Robert Parker, Wine Advocate

2010 Château Preuillac, Médoc Cru Bourgeois



Producer: Château
Preuillac

Vintage: 2010

Region: Médoc,
Bordeaux, France

Grape Varieties: Merlot 57%, Cabernet Sauvignon 40%, Cabernet Franc 3%

About the Vintage

This wine uses, like most Bordeaux's, use alcoholic fermentation with indigenous yeasts in temperature-controlled wooden vats at 27°C for Merlot and 25°C for Cabernet Sauvignon and Cabernet Franc. It has aspersion pump-overs twice a day. Fermentation for the first wine takes place 15% in new barrels and the rest in 22°C tanks.

Tasting Notes

Velvety purple robe, dark and resplendent, this elegant and profound wine has with notes of wild cherry, kirsch, violet and blackberry preserve. Aeration reveals delicate hints of smokiness and toasted bread. With great balance and structure, the palate reveals tannins which are full-bodied yet silky-smooth. Dark ripe cherry, cocoa bean and licorice flavors form an elegant frame, building to a finish which is powerful, complex and hints at great potential for the future.