



Château Léoville Poyferré

Second Grand Cru classé en 1855

Vintage 2013



Technical data on the vintage

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|----------------|---|
| Blend | 65 % Cabernet Sauvignon 26% Merlot 6% Petit Verdot 3% Cabernet Franc |
| Harvest dates | from 2nd to 17th October 2013 |
| Vineyard Yield | 34.36 hl/ha |
| Production | 154,727 bottles |
| Alcohol | 13 % |
| Bottling dates | from 4th to 9th June 2015 |

Vintage characteristics

In contrast to previous vintages, water reserves were high after a wet winter. Vine growth got off to a slow start due to cool, wet conditions, foretelling of a late budbreak.

By early April, the wet, mild weather encouraged a budbreak that was rapid and uniform. The second fortnights of May and June were very cold, which led to a delay in flowering. Temperatures rose suddenly on June 30th, thus reversing the trend.

A splendid summer followed. The superb month of July, the hottest since 1991, made up for the delay in vine growth. High temperatures also promoted the breakdown of IBMP. Phenolic maturity was not disrupted by water stress. The weather in August was glorious, with more hours of sunshine than normal. High daily temperatures during veraison contributed to the richness of flavors and the synthesis of anthocyanins.

The month of September was beautiful until the 14th. With incredible humidity and hot daily temperatures that persisted into the night, tropical weather conditions marked the last week of September.

The harvest started on October 2nd. All grape varieties had small berries with nice phenolic concentration. Ripeness was fairly homogeneous.

We were spared the heavy rains on October 3rd and 4th and recorded a mere 29 mm of rain throughout the harvest. The grapes resisted botrytis thanks to leaf thinning and held out until the last day of the harvest, which came to a close on October 17th.

In conclusion, 2013 owes everything to the summer. Plot-by-plot harvesting and vinification in conical-shaped vats revealed the best of the terroir despite the atypical conditions of the vintage.

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