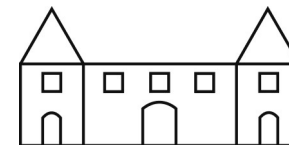
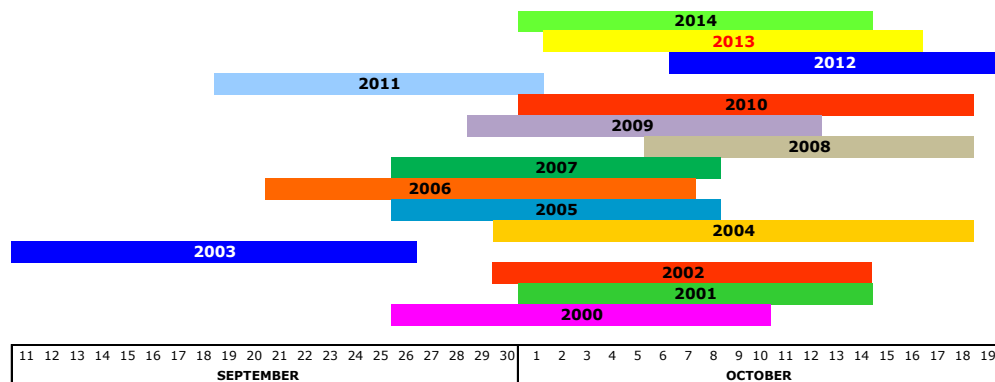


2014 : The meticulous work of man, associated with the beautiful September sun, gave birth to this successful vintage. The energy invested was fully rewarded by a level of quality comparable to that of the great classic vintages.

Château Léoville Poyferré



Harvest dates since 2000



Harvest dates by grape variety

- Merlots from October 1 to 3
- Cabernet Sauvignons from October 6 to 14
- Cabernet Francs on October 7
- Petit Verdots on October 8 and 11

2014 Blend and analysis

Château Léoville Poyferré

60% Cabernet Sauvignon
 35% Merlot
 3% Cabernet Franc
 2% Petit Verdot
 % alcohol : 13.25 % Vol
 IPT/TPC : 86 (spectrophotometer)
 AT/TA : 3.45
 pH 3.71

Château Moulin Riche

53% Cabernet Sauvignon
 27% Merlot
 20 % Petit Verdot
 % alcohol : 12.6 % Vol
 IPT/TPC : 70
 AT /TA: 3.3
 pH 3.81



Château Moulin Riche

The terroir of Château Moulin Riche, further inland, offers a wine with softer tannins than Château Léoville Poyferré. It represents an area of 22 hectares.

Pavillon de Léoville Poyferré

The second wine of both Châteaux Léoville Poyferré and Moulin Riche, Pavillon de Léoville Poyferré is a wine accessible in its youth. It is neither presented nor sold *en primeur*.

The 2014 vintage

Vintage weather

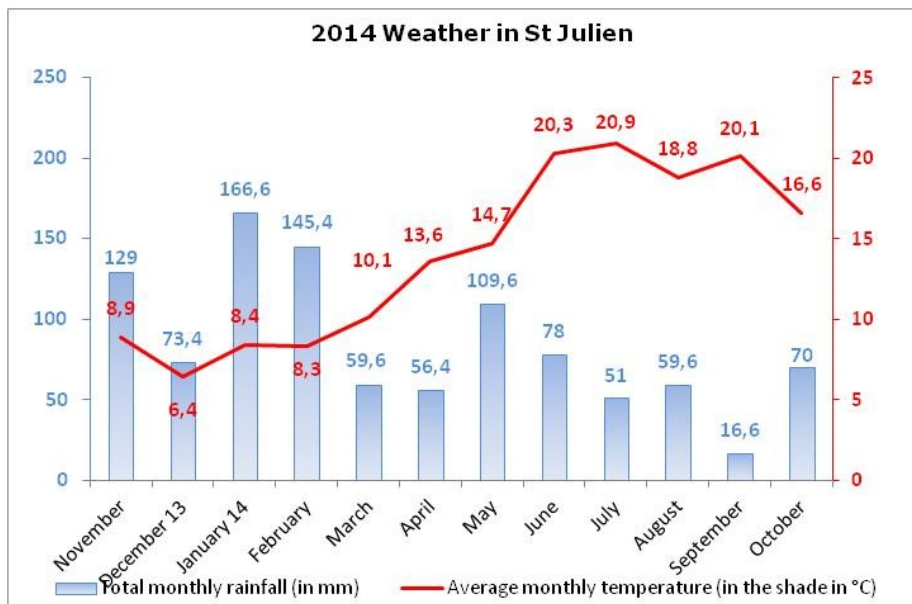
After the very dry years of 2011 and 2012, the winter was wet and exceptionally mild, similar to 2013. The water table level was at its highest, even higher than 2013. Frost was very rare, with only 7 frost days recorded (the lowest figure of the decade).

Spring began with slowly rising temperatures and more hours of sunshine than average. Comparable to 2013, rainfall was frequent, but with a lower cumulative. The second and third weeks of April, as well as the first half of May, were mild and dry. It finally warmed up in June, with peaks above 30°C during the first two days of summer. June set the all-time record for warm temperatures and hours of sunshine (since 1920).

The early summer was refreshed by three days of rain. June 22 alone had 41.8 mm of the 78 mm total for the month.

With constant heat, July was significantly warmer than June. Only 51 mm of rain fell during the month.

August was a little cooler, marked by low but regular rainfall during the first half of the month (59.6 mm), then gave way to a beautiful, summerlike September with only 2 days of light rain (5.6 mm on September 8, and 11 mm on September 17). The maximum temperatures of the first three weeks of September (26.2°C - 31.5°C) were well above the monthly average. The incredible 265 hours of sunshine is an increase of 31% compared to the average of the last 30 years.



Growth cycle of the vine

Early onset of vegetation

Pruning was finished on March 5th.

Budbreak took place from March 27 to April 6, precocity similar to 2011-2012.

Petit Verdot : March 27 - 29

Merlot : April 2 - 5

Cabernet Sauvignon : April 5 - 6

The vines grew consistently thanks to regular temperatures and rainfall. The risk of mildew and powdery mildew was significant. Vigilance was a must.

Early flowering

The vines flowered from May 31 to June 6, precocity on the order of 2008 and 2012.

Merlot : May 31 to June 5

Petit Verdot : June 3 - 5

Cabernet Sauvignon : June 3 - 6

Flowering unfortunately occurred during a period of significant temperature variation. Rainfall was low, but equally disturbing for flowering, resulting in moderate *coulure* (shatter). The weeks went by; those without rain were rare. It was essential to protect the vines due to the undeniable threat of disease.

Deleafing began on June 23. It was necessary to rapidly acclimate the grapes to sunlight to avoid eventual sunburn.

Late veraison

Unusually cool temperatures in August slowed down ripening, forcing the vineyard to lose the advance it had in the season. Veraison was reached from August 4 to 22.

Merlot : August 4 - 12

Cabernet Sauvignon : August 9 - 14

Petit Verdot : August 17 - 22

A radiant September

Thanks to the gorgeous weather in September, the vintage regained its qualitative potential.

The first maturity checks were very positive. Potential alcohol levels and IPT (*Indice de Polyphénols Totaux* - TPC Total Phenolic Content) were high. Tasting the grape berries revealed a very impressive qualitative level. Ripeness would be complete.

Harvest 2014

Harvesting began on October 1 with the Merlots. After that, a two-day break was welcomed to wait a little longer for the Cabernets. Picking resumed on October 6, and ended on October 14.

The grapes were particularly healthy, with no trace of botrytis.

The first harvest forecasts were relatively optimistic compared to the last three years of low yields. But continuous wind and beautiful sunshine in September certainly helped to strengthen berry concentration, thus reducing the juice yield.