

Chateau Leoville-Poyferre Saint Julien 2005 - 2nd Growth Cru Classé

Quick Overview

Delivers breathtaking aromas of blackberry, currant, licorice and flowers. Full-bodied, with a solid core of fruit and supersilky tannins. Dark chocolate, currant, berry and licorice follow through. This is racy and beautiful.



History:

St. Julien, the smallest of the four famous appellations of the Haut Medoc (Bordeaux - France), is known for highly extracted, finely structured, Cabernet-based reds. It is nestled between Pauillac to the north and Margaux to the south. Like St. Estephe, there are no first growths in this area. Leoville-las-Cases, Leoville Poyferre, Leoville Barton, Ducru Beaucaillou, and Guard Larose are the second-growth of St. Julien followed by Lagrange which is the only third-growth. Beychevelle, Branaire Ducru, St. Pierre, and Talbot, which are all fourth-growth wines, round out the grand cru classe chateaux. In the last several vintages, wineries from this appellation have been out-performing their traditional rankings making many of the wines from this region some of the best values in red wine today.

Tasting Notes:

Wine Spectator: 96 points

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Robert Parker: 94 points

"Another prodigious, but brutally tannic, offering from the affable Anthony Barton, the

inky/blue/black-hued 2005 Leoville Barton exhibits a sensational perfume of charcoal, burning embers, underbrush, cedar, creme de cassis, and subtle toasty oak. Painfully concentrated (much like the 2000 was at the same stage), with full body, admirable purity, and several boatloads of muscular tannin, this St.-Julien is built for 50-60 years of cellaring. Its purity and precision are typical of today's winemaking, but Barton is certainly not making a wine for near-term gratification. This is another 2005 that will require enormous patience."