

BUY Léoville Poyferré 2016

Wine Advocate Score Upgrade Provides Opportunity

- **Château Léoville Poyferré** is now regarded as one of Saint-Julien's, and the Left Bank's, very finest producers.
- Since Robert Parker assigned a perfect **100-point rating to the 2009 vintage**, Léoville Poyferré has increasingly been on investors'/collectors' radar screens.
- Investors who bought the 2009 vintage *en primeur* for £450 (6x75cl) have seen their investment rise almost 100% to a current price of £875 (6x75cl).
- On 30th November 2018, Robert Parker's Bordeaux critic Lisa Perrotti-Brown re-scored the 2016 vintage (which had originally been scored 95-97 by then critic Neal Martin). She **upgraded it to 97+ points**, which puts it in the joint top three highest ever vintages of Léoville Poyferré (bettered only by 2009 and 2010).
- The **secondary market price of the Léoville Poyferré 2016 hasn't moved**, as the market is still digesting the primary release.
- At £390 (6x75cl) this wine is **still offered at release price**, and we think represents excellent long-term value versus investment grade back vintages.
- Drinking window to 2050 gives a seriously long window for price appreciation.

Château Léoville Poyferré – A Renaissance in Quality

Dating back to the 17th century, Second Growth estate Château Léoville Poyferré was originally part of the ancient Léoville Estate that took up a vast portion of Saint Julien. In the last couple of decades, under the guidance of Didier Cuvelier (and more recently his niece Sarah Lecompte-Cuvelier), Léoville Poyferré has undergone a true renaissance of quality and acclaim, culminating in the first ever 100-point score for the Château Léoville Poyferré 2009 (£875 per 6x75cl).

Léoville Poyferré 2016 Wine Advocate Upgrade to 97+

On 30th November 2018, Robert Parker's Bordeaux critic Lisa Perrotti-Brown re-scored the 2016 vintage - which had originally been scored 95-97 by then critic Neal Martin. She upgraded it to 97+, which puts it in the top three highest ever vintages of Léoville Poyferré (bettered only by the 2009 and 2010). Perrotti-Brown concluded her note: "*This liquid is simply alive in the mouth, culminating in an epically long finish that will leave your mouth practically tingling. WOW*."

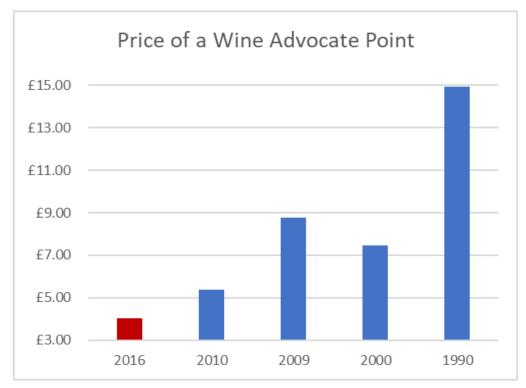


Léoville Poyferré 2016 – Excellent Value versus Back Vintages

Léoville Poyferré 2016 looks undervalued versus investment grade back vintages:

Investment Vintages of L éoville Poyferré (6x75cl)			
Year	Parker Score	Market Price	
2016	97+	£	390
2010	98+	£	525
2009	100	£	875
2000	97	£	725
1990	97	£	1,450

In terms of 'price per *Wine Advocate* point', the Léoville Poyferré 2016 stands out as being undervalued and offering good upside potential.



This wine continues to trade at only £390 for 6x75cl because the primary market hasn't quite cleared yet. But we anticipate that it will now do so over the next few weeks due to this score upgrade. We advise holders with a 5-20 year time horizon to top up at these levels.

Full Wine Advocate Review

"Deep garnet-purple colored, the 2016 Léoville Poyferré hits the ground running with intense cassis, violets, dark chocolate, menthol and fragrant earth notions complemented by nuances of cigar box and smoked meats. Medium to full-bodied, the palate is charged with energetic, super intense black fruit and floral layers, beautifully supported with super firm, ripe, grainy tannins and seamless freshness. This liquid is simply alive in the mouth, culminating in an epically long finish that will leave your mouth practically tingling. WOW!". Lisa Perrotti-Brown for Wine Advocate 30th November 2018.



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