



## CHATEAU LARRIVET HAUT-BRION WHITE 1998

Appellation d'Origine Contrôlée Pessac-Léognan  
Grand Vin de Bordeaux

(50% of the white wine production)

### VINEYARD

Location:

Léognan

Soil-type:

Deep gravel in a sandy matrix over a layer of clay

Surface area:

72.5 hectares in total, of which 11.5 are in white

Grape varieties:

19% Sémillon, 81% Sauvignon Blanc

Density of plantation:

7,000 plants per hectare

Average age of the vines:

20 years



### VITICULTURE AND WINE-MAKING

Vineyard management:

Sémillon: spur-pruning

Sauvignon Blanc: Double Guyot pruning

Ploughing or seeding of a grass cover crop, de-leafing, crop thinning

Harvest:

Manual at perfect ripeness, transfer of bunches in crates

Vinification:

Settling of the juice for 48 hours in small, temperature controlled concrete vats. Vinification in new barrels with stirring of the lees three times a week for 3 months

Ageing:

11 months in new barrels with regular rotating of the barrels on racks to keep the fine lees in suspension.

Fining:

Fining with bentonite before a light filtering for the bottling

Bottling:

At the estate

Annual production:

About 25,000 bottles

Distribution:

95% through merchants in the Bordeaux market, 5% to private customers

### TASTING NOTES

Blend: 70% Sauvignon, Blanc 30% Sémillon

Harvesting dates: from 08 to 22 September

An attractive, clean, bright golden colour.

The nose exhibits very subtle hints of dried flowers, verbena and acacia honey. After allowing the wine to breathe, notes of hazelnut and toffee show through, leaving an overall impression of great elegance.

Smooth on the palate with lovely freshness again, the finish is long and well supported by harmoniously balanced sweetness and minerality.

### FOOD PAIRINGS

A great wine to be enjoyed with the finest gastronomic cuisine. It should be paired with refined dishes, such as foie gras with mild spices, sweetbreads with morel mushrooms, or truffled braised chicken.