



CHATEAU LARRIVET HAUT-BRION WHITE 2008

Appellation d'Origine Contrôlée Pessac-Léognan
Grand Vin de Bordeaux
(55% 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:

20% Semillon, 80% Sauvignon Blanc

Density of plantation:

7 700 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: 80% Sauvignon Blanc, 20% Sémillon

Harvesting dates: from 10 September to 19 September

The colour is straw-yellow with green glints. The nose is intensely perfumed with aromas of fruit and flowers. Notes of mayflower in particular come through with citrus fruit and white peach. It is harmoniously balanced on the palate with roundness and refreshing acidity. Great length and a lingering finish.

FOOD PAIRINGS

This is a powerful wine with great individual character that can cope well with any dish. It will pair perfectly with seafood (crab, lobster) cooked in slightly spicy sauces (à l'américaine or curry and other Indian sauces). It will also go well with strong cheeses, such as Epoisses de Bourgogne, Stilton or Boulette d'Avesnes.