



CHATEAU LARRIVET HAUT-BRION WHITE 2012

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

(55% of the white wine production)

VINEYARD

Location:

Léognan

Soil-type:

Deep gravel with a sandy texture over a limestone base

Surface area:

11,5 are in white

Blend:

80% sauvignon blanc, 20% Semillon

Density of plantation:

7 700 plants per hectare

Average age of the vines:

25 years



VITICULTURE AND WINE-MAKING

Vineyard management:

Semillon: spur-pruning

Sauvignon Blanc: Double Guyot pruning

Ploughing or seeding of a grass cover crop, de-leaving, 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 (70%) and in concrete eggs (30%) 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

Harvesting dates: from 10th to 20 September

Bright yellow gold color.

The nose is charming and velvety reminding us of yellow fruits, pineapple and spices.

The palate is soft and pleasant.