



CHATEAU LARRIVET HAUT-BRION WHITE 2013

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-leafing, crop thinning

Harvest:

Manual at perfect ripeness, transfer of bunches in crates

Vinification:

Settling for 48 hours in small, temperature-controlled stainless steel vats. Vinification in new barrels (50%), small wooden foudres (30%) and egg-shaped concrete vats (20%)

Ageing:

In the same recipients as for the 11-month vinifications with regular stirring to put the lees into suspension, either by bâtonnage or rotation

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 19th to 28 September

Bright yellow gold color.

To start with, the nose is discrete, fine and racy. It opens on notes of hydrocarbures and citrus fruits. The palate is straight with a salinity and a beautiful acidity.

It is a remarkable keep wine already very impressive with all of its potential.