

# LES HAUTS DE LARRIVET HAUT-BRION White 2012

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

**Second wine of Château Larrivet Haut-Brion** (45 % of the production in white wine)

Deep gravel with a sandy texture over a limestone

90% sauvignon blanc, 5% sémillon &

# Sold exclusively in supermarkets

## VINEYARD

Location: Soil-type:

Surface area: Blend:

Density of plantation: Average age of the vines:

### CULTIVATION AND VINIFICATION

Ploughing or planting grass, thinning-cut of leaves, green harvestHarvest:Manual at optimum maturity, transport of grapes in basketsVinification:Cold settling of the juices (6-8°) for 48 hours in small, temperature-controlled stainless steel vats. Vinification in egg-shaped concrete vats and small wooden foudresElevage :In egg-shaped concrete vats and small wooden foudres for 11 months with regular stirring to put the lees into suspensionFiltration:Bentonite fining before a light machine filtration for the bottlingBottling:At the ChâteauAnnual production:Around 25 ooo bottles per yearDistribution:Mark for the traditional market. Restaurants, cellarman and avient in dividente	Vineyard training:	Double guyoy prunning.
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private individuals		private individuals

Léognan

11,5 are in white

5 % Sauvignon gris

7 700 plants per hectare

base

25 years

#### TASTING

A very attractive colour showing a pale gold hue with green glints. The aromatic palette is dominated by lovely ripe touches yellow fruits, such as peach and apricot, with fresher hints of citrus fruit coming through after. Lovely round attack on the palate. Very full with a creamy finish balanced by pleasant acidity.

An attractive wine that expresses the full potential of Sauvignon Blanc when harvested at perfect ripeness.

A good wine to pair with starters, such as crab with kumquat spring rolls.

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