



## LES HAUTS DE LARRIVET HAUT-BRION Red 2010

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

Second wine of Château Larrivet Haut-Brion  
(35 % of the production in red wine)

**Sold exclusively in supermarkets**

### VINEYARD

<u>Location:</u>	Léognan
<u>Soil:</u>	Deep gravel with a clay texture
<u>Area of vines:</u>	61 ha in red
<u>Blend:</u>	70% merlot, 30% cabernet sauvignon
<u>Plantation density:</u>	7 700 plants per hectare
<u>Average age of vines:</u>	30 years

### CULTIVATION AND VINIFICATION

<u>Vineyard training:</u>	Double guyoy pruning. Ploughing or planting grass, thinning-cut of leaves, green harvest
<u>Harvest:</u>	Mechanical harvester with a selection system and optical sorting before crushing
<u>Vinification:</u>	The winery is equipped with stainless steel vat with temperature controlled which permit vinification plot by plot. -traditional vinification at high temperature (28-32°C) -with 3-4 pumping over per day -long maceration (25-30 days)
<u>Ageing:</u>	Air-conditioned cellar, traditional racking. 1/3 ageing in small wooden vats of 27 hl, 1/3 in oak barrels and 1/3 in stainless steel vats during 14 months
<u>Filtration:</u>	Albunmine fining, with a light machine filtration before bottling
<u>Bottling:</u>	At the Château
<u>Annual production:</u>	Around 80 000 bottles per year
<u>Distribution:</u>	Second wine for the supermarket



### TASTING

A dark, dense ruby colour. Black fruit aromas on the nose. On swirling the glass, sweet hints of vanilla and milk caramel come to the fore. The entry to the palate is round and creamy with very soft tannins.

Juicy in the finish with black fruit and spice flavours showing through.

A very fine fruity and fleshy wine to be enjoyed now or within the next eight years.